

THE NATIONAL Provisioner

THE MAGAZINE OF THE

Volume 103

Meat Packing and Allied Industries

Number 11

SEPTEMBER 14, 1940

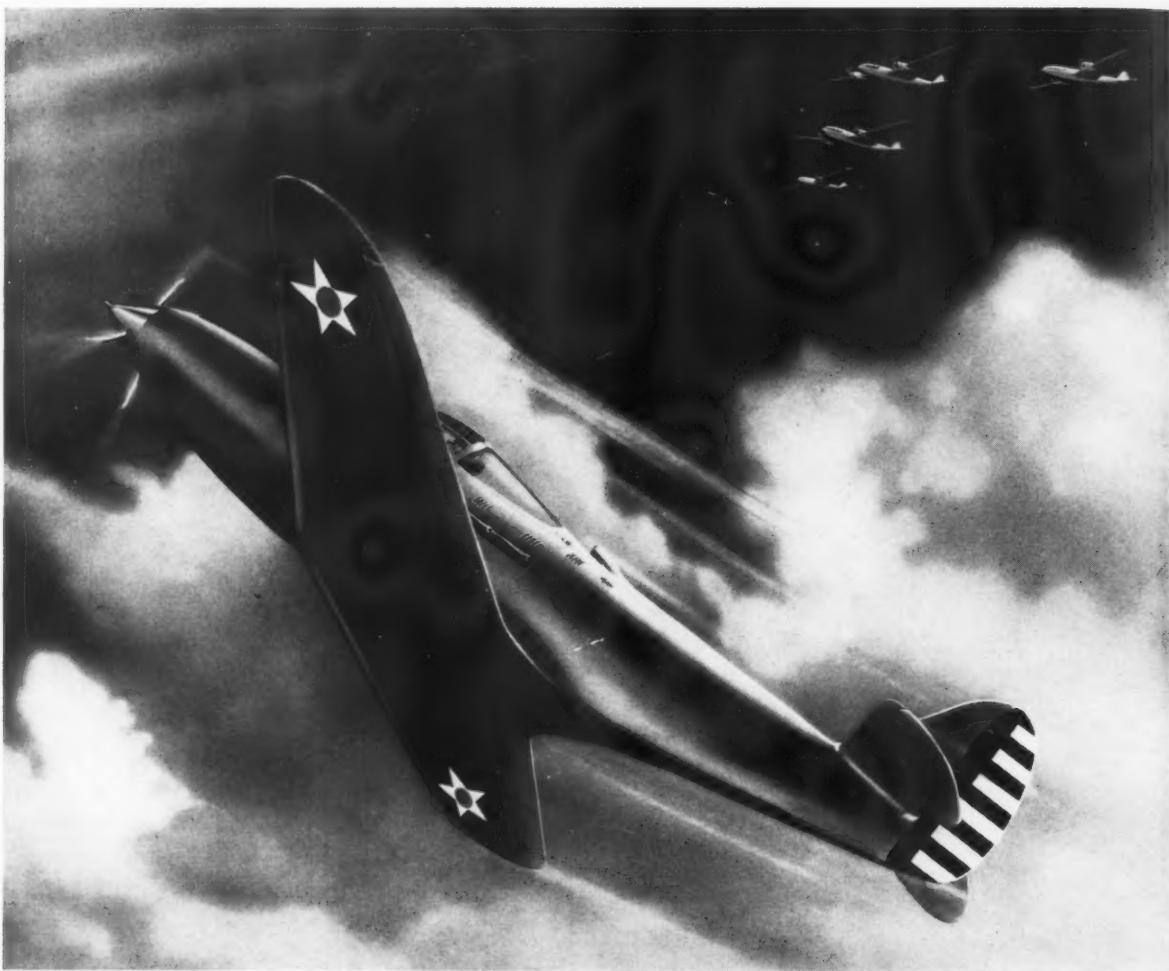
ANNIVERSARY



*We wish to express our deep appreciation, on our 65th Anniversary,
to our many friends for their generous support.*

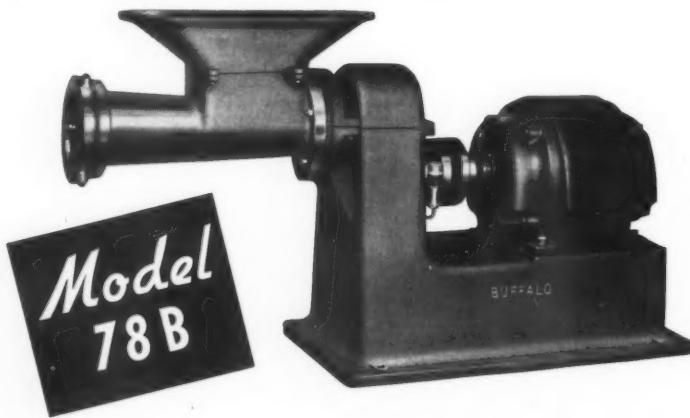

F. J. Johnson
PRESIDENT

TRANSPARENT PACKAGE COMPANY, CHICAGO, U. S. A.



GEARED FOR SPEEDY NATIONAL DEFENSE

The Bell "Airacobra" manufactured by the Bell Aircraft Corporation, Buffalo, reportedly is our fastest and deadliest fighter with a top speed around 400 M.P.H.



You ask wherein is the comparison with the new efficient Models 78-B and 66-BG BUFFALO Helical Gear Drive Grinders.

To improve streamlining, maneuverability, visibility and general performance, the "Airacobra's" huge Allison V-12 motor is located amidship. Its terrific power is smoothly transmitted to the propeller through a gear drive.

It serves as an outstanding example of how the use of the proper gear drive makes for speedier operation, positive, quiet, smooth power transmission and dependable performance. Write today for the latest circular on BUFFALO Grinders.

JOHN E. SMITH'S SONS CO., BUFFALO, N. Y.

Hold your meat loaf shrink under 1%

*—with this new
low-cost wrap!*



THE new Mil-o-Seal PLIOFILM meat loaf wrapper solves one of the most difficult packaging problems in the meat business. More than 30 large packers have already adopted it after tests showed results like these:

Less than 1% shrink in seven days at cooler temperature.

Less than 1% shrink in 90 hours at room temperature of 75° F.

No mold or discoloration after 10 days at room temperature, nor after eight weeks at 44° F.

Costs less than standard heavy cases; easily and quickly applied.

Holds fresh, sparkling, appetizing appearance; doesn't smudge or soil from grease.

Mil-o-Seal PLIOFILM wrap can be quickly applied by meat loaf wrapping machine built by Milprint, Inc., Milwaukee

Wrapper will not contract, hence doesn't pinch or crumble loaf.

Slices easily, preventing dried, crusted ends.

PLIOFILM prevents shrink (dehydration) because it is moisture-water-vapor-proof and heat-seals in

an air-tight weld. It is crystal-clear—displays the loaf attractively while giving it perfect protection. And it can be printed in fast clear colors. For complete information about this sensational new wrap, write Pliofilm Sales Department, Good-year, Akron, Ohio.

THE BEST THINGS COME SEALED IN

GOOD YEAR

Pliofilm — T.M. The Goodyear Tire & Rubber Company

Pliofilm

THE NATIONAL PROVISIONER

The Magazine of the Meat Packing and Allied Industries



Official Organ Institute of American Meat Packers

Volume 103

SEPTEMBER 14, 1940

Number 11

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★

DAILY MARKET SERVICE

(Mail and Wire)

E. T. NOLAN

C. H. BOWMAN
Editors

The National Provisioner Daily Market Service reports daily market transactions and prices on provisions, lard, tallow and greases, sausage materials, hides, cottonseed oil, Chicago hog markets, etc.

For information on rates and service address The National Provisioner Daily Market Service, 407 So. Dearborn st., Chicago.

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PROMOTION AND CIRCULATION

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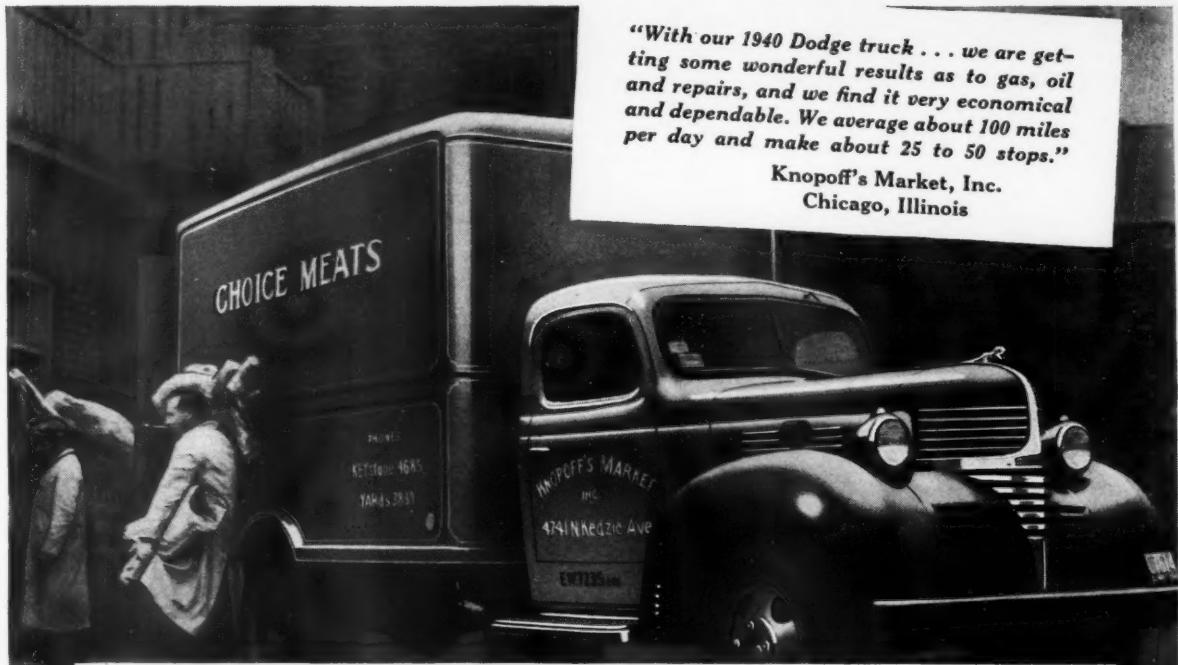
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NEW YORK: HARVEY W. WERNECKE, 300 Madison Ave., New York, N. Y.

LOS ANGELES: DUNCAN A. SCOTT & CO., Western Pacific Building, Los Angeles, Calif.

SAN FRANCISCO: DUNCAN A. SCOTT & CO., Mills Building, San Francisco, Calif.



"With our 1940 Dodge truck . . . we are getting some wonderful results as to gas, oil and repairs, and we find it very economical and dependable. We average about 100 miles per day and make about 25 to 50 stops."

Knopoff's Market, Inc.
Chicago, Illinois

**STEP INTO THE
MONEY-SAVING CLASS
WITH**

DODGE Job-Rated TRUCKS

**LOOK! COMPARE DODGE WITH THESE
"OTHER TWO" LOW-PRICED TRUCKS.
DODGE OFFERS FAR WIDER SELECTION**

COMPARISON	DODGE TRUCKS	OTHER TWO TRUCKS
Number of ENGINES	6	1
Number of WHEELBASES	17	9
Number of GEAR RATIOS	16	6
Number of CAPACITIES	6	3
1/2 to 3-Ton	1/2 to 1 1/2-Ton	1/2 to 1 1/2-Ton
Number of STD. CHASSIS and BODY MODELS	106	58
PRICES begin at	\$468	\$452
		\$475 ⁸⁸

Prices shown are for 1/2-ton chassis with flat face cowl delivered at Main Factory, federal taxes included—state and local taxes extra. Prices subject to change without notice. Figures used in the above chart are based on published data.

TRUCKS THAT FIT THE JOB—SAVE MONEY!

DODGE JOB-RATED TRUCKS are engineered, built and "sized" throughout for one purpose—to FIT THE JOB! And when a truck fits the job you can expect savings—on gas and oil, tires and upkeep. Dodge powers each Dodge Job-Rated truck with exactly the right one of 6 great Dodge truck engines. Each truck has the right size clutch, transmission and rear axle to fit it for dependable duty on the job it is built to do. Save money! See your Dodge dealer about low delivered prices and easy budget terms! Buy Dodge Job-Rated trucks that fit YOUR job!



Booklet FREE—READ AND SAVE

Learn how a truck to fit the job can save YOU money! Ask your Dodge dealer or write Dodge Division, Chrysler Corporation, Detroit, Michigan.

Priced with the
Lowest for
Every Capacity

SEE YOUR
Dodge Dealer
FOR A
GOOD DEAL

DEPEND ON DODGE* Job-Rated TRUCKS

3 2 1 1/2 1 1/2 TON CAPACITIES 106 STANDARD CHASSIS AND BODY MODELS ON 17 WHEELBASES

**Job-Rated MEANS A TRUCK THAT FITS YOUR JOB*

Co-operate



Remember the
banana .. every time
it leaves the bunch
it gets skinned.

*Another good thought passed
on by the makers of*

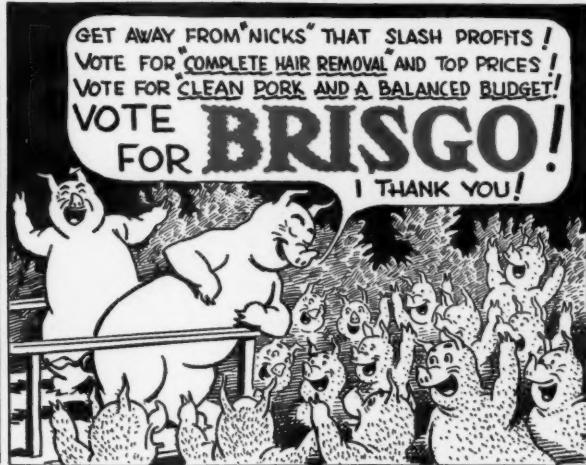
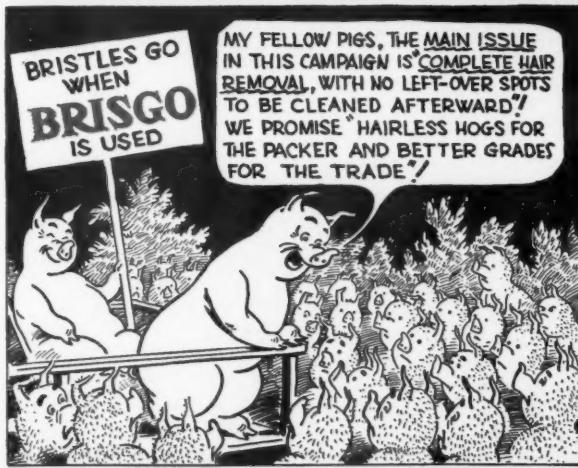
KVP

PAPERS FOR PACKERS



KALAMAZOO VEGETABLE PARCHMENT COMPANY
PARCHMENT - KALAMAZOO - MICHIGAN

DEHAIRING CAMPAIGN



VOTE FOR A 100 PER CENT CLEAN-UP WITH

BRISGO*

* REG. U.S. PAT. OFF. BY HERCULES POWDER COMPANY

THE MONEY-SAVING, MODERN METHOD
OF DEHAIRING HOGS

IT PRODUCES CLEAN PORK WHICH BRINGS TOP PRICES
WHETHER THE MARKET IS UP OR DOWN!

HERCULES POWDER COMPANY

910 Market Street, Wilmington, Delaware

PLEASE SEND INFORMATION ABOUT BRISGO

Name _____

Company _____

Street _____

City _____ State _____

MM-58



NAVAL STORES DEPARTMENT

HERCULES POWDER COMPANY

WILMINGTON, DELAWARE

BRANCH OFFICES: — CHICAGO ... NEW YORK
ST LOUIS ... SALT LAKE CITY ... SAN FRANCISCO

No "Loafing" on the sales job for this veal loaf wrapper...



Lumarith Protectoid wrap printed by Traver Corporation

It's
**LUMARITH
PROTECTOID**

REG. U. S. PAT. OFF.

If you are working on a transparent package . . .

Get in touch with
CELLULOID
also Headquarters
for **PLASTICS**

HERE'S a transparent packaging material that never pulls a "fade-out"! Neither cold nor heat nor showcase moisture can stay these sparkling wraps from the swift completion of their appointed sales!

Lumarith Protectoid never shrinks or wrinkles. It permits meats to breathe. It does not absorb moisture. It shows less fogging under refrigeration and changing temperatures. It protects against mold, germs and infestation. It is absolutely grease-proof—never becomes limp and soggy in contact with greasy surfaces. It meets the requirements of the B. A. I.

Write Packaging Division, CELLULOID CORPORATION, 180 Madison Avenue, New York City. Established 1872. Sole Producer of Celluloid and Lumarith. (Trademarks Reg. U. S. Pat. Off.)

CERELOSE

PURE
REFINED
DEXTROSE
SUGAR



THIS
PURE
DEXTROSE
SUGAR
helps
develop and
protect
COLOR
IN MEAT

● In fresh sausage Cerelose protects the desired color. In all kinds of sausage Cerelose, pure Dextrose sugar, helps to develop that good color. Many meat packers are enthusiastic in their praises of Cerelose. They recognize that this pure Dextrose sugar is an aid in the fixation of color. They also appreciate its economy.



For further information
write

**CORN PRODUCTS
SALES COMPANY**
333 NORTH MICHIGAN AVENUE
CHICAGO, ILLINOIS

You can save
2¢ to 3¢ a pound
with Lardpak

"Watch the pennies and the dollars will take care of themselves" is mighty sound advice at all times. Particularly so when lard and other shortening wrappers are being purchased. That many packers take this important viewpoint is proven by the fact that last year over 300,000,000 pounds of lard, margarine and other shortenings were wrapped in LARDPAK.

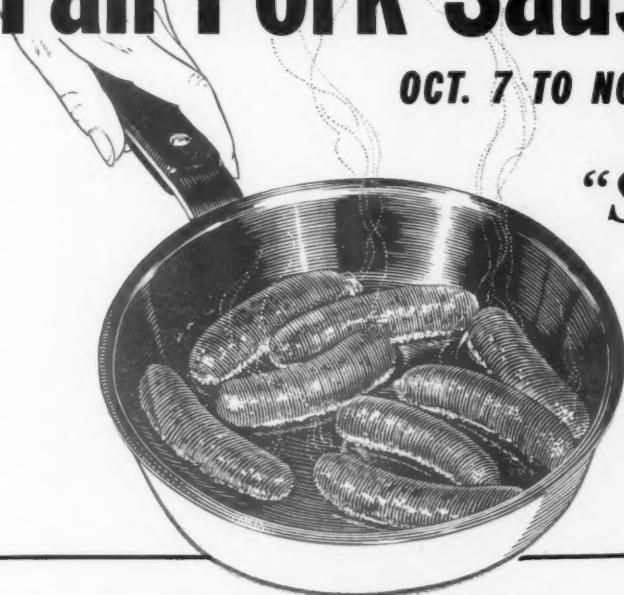
LARDPAK

ONE OF RHINELANDER'S FAMOUS FAMILY OF QUALITY PAPERS
RHINELANDER PAPER COMPANY

RHINELANDER, WISCONSIN

Fall Pork Sausage Drive

OCT. 7 TO NOV. 9



“Sweet Fall Music”

PURE
PORK SAUSAGE

*a-sizzlin’
in the pan*



Double page in *Life* Magazine appearing Friday, Oct. 11, in full color, and a page in *The Saturday Evening Post* in full color appearing Wednesday, Oct. 30.

THE PORK sausage and liver sausage promotions of the past season indicated what can be done when a great industry pulls together. A great

deal more can be done this time.

The big meat campaign starts Sept. 27. It will promote all meat, and during October will include the "Fall Pork Sausage Drive."

The advertising will run in *Life* and *The Saturday Evening Post*. More than 30,000,000 people will see it. Among them are your best customers. Meet them halfway by grooving your own promotion plans into this campaign.

AMERICAN MEAT INSTITUTE, Chicago

Follow this activity calendar

**SEP.
16**

Meeting of Sales and Advertising Executives and production men of packers and sausage makers to organize Pork Sausage Drive and set up sales quotas.

**SEP.
23**

Rally Week for Salesmen of entire industry, for purpose of giving them the complete schedules.

**SEP.
30**

**OCT.
7**

Salesmen start to call on Retailers giving them information and dates on Pork Sausage Drive. Get retail orders and arrange for delivery of merchandising materials.

**OCT.
30**

Display materials for Pork Sausage Drive are up. Retailers get set for week-end business when first ad appears.

**OCT.
11**

**OCT.
30**

First *Life* ad appears—"Sweet Fall Music." Two full pages, full color. Plenty of appetite appeal, plenty of serving suggestions. Retail customers run feature ads and display tie-ins.

Second Pork Sausage ad appears—in *The Saturday Evening Post*. Salesmen continue to sell and promote pure pork sausage.



Be Sure Your Sausages Have the Flavor She Wants ... Use **ARMOUR'S NATURAL CASINGS**

• You seldom see this customer . . . you don't sell to her direct.

Yet she's the one who eventually decides your success. She's Mrs. Housewife—the ultimate consumer of your products. And she's a tough buyer . . . products have the qualities she wants or it's just "no sale".

When it comes to buying sausage she thinks in terms of one word: Flavor—the delicious rich flavor that proper smoking gives.

That's where Armour's Natural Casings come in. Their porous texture permits great smoke penetration . . . makes sure your sausage goes to market with just the flavor you know will make it sell and sell again.

Of course, Armour's Natural Casings have

other advantages, too. Careful selection insures you against breakage . . . accurate grading brings you the sizes you want and helps you to give your sausages an appetizing, well-filled appearance.

We believe Armour's Natural Casings are your logical choice. Phone your Armour Branch House today for up-to-the-minute quotations and fast, efficient service.

ARMOUR'S NATURAL CASINGS

ARMOUR and COMPANY, CHICAGO, ILLINOIS

This Week's NEWS HIGHLIGHTS

Conscription Bill's "Draft Industry" Section Tempered

House and Senate conferees on the conscription bill this week adopted, with some amendments, the House version of the "draft industry" provision. It would permit the government to take over and operate (with compensation) industrial plants whose owners refuse to accept defense contracts, but only when the "public danger is imminent and impending and the emergency in the public service is extreme and imperative . . .".

The President would declare existence of such an emergency and the Secretary of War or Navy would have to certify the circumstances. Compensation for use of the plants would be subject to judicial review upon appeal by the owners.

In its final form the conscription measure fixes the draft age limits at 21 to 35 years inclusive. Registration will probably be in October, but no men are expected to be called before November. The War Department's program calls for drafting 400,000 men by January 1 and another 400,000 by next April.

Lard Stocks Decline 30 Million Lbs. in August

Packers withdrew 30 million lbs. of lard from storage during August and stocks in the United States on September 1 totaled 272,887,000 lbs. compared with 303,208,000 lbs. on August 1 and the five-year average of 101,838,000 lbs. The first significant break in lard accumulations came in July after an all-time high tide of 306,774,000 lbs. was registered on July 1. See page 31 for more details.

MEAT PLANT AREAS BOMBED

Sections of London in which branches or offices of American meat packing companies are located, as well as the Smithfield Market area, were among those bombed in recent devastating air raids. Smithfield, the center of London's meat trade and probably a primary objective in any raid aimed at demoralization of the metropolis, is located north of the Old City. At least one packer's branch is located in the latter area; the heavily-bombed docks section also is the site of several meat establishments.

Meat Campaign Regional Meetings

MIDWEST AND EAST

Pittsburgh, Pa.—September 16, 6 p.m., Roosevelt hotel.

Cleveland, Ohio.—September 18, 6 p.m., Mid-Day Club.

Detroit, Mich.—September 20, 6 p.m., Hotel Statler.

Indianapolis, Ind.—September 23, 6:30 p.m., Severin hotel.

WESTERN

Denver, Colo.—September 16, 8 p.m., Brown Palace hotel.

MIDWEST AND EAST (Second Series)

Philadelphia, Pa.—Sept. 16, 8 p.m., Pennsylvania Athletic Club.

Baltimore, Md.—September 17, 8 p.m., Association of Commerce.

Pittsburgh, Pa.—September 19.

Cleveland, O.—September 23, 8 p.m., Hotel Statler.

Detroit, Mich.—September 24.

VIEW DISTRIBUTION PROBLEMS

Harold H. Swift, vice chairman of the board of Swift & Company, will be one of the featured speakers on the program of the twelfth Boston Conference on Distribution, to be held at the Hotel Statler, October 7 and 8. Mr. Swift's subject will be "The Human Factor in Production and Distribution."

Sir Louis Beale of the British Purchasing Commission will discuss the trade of the British Empire with the United States, while Gov. Lloyd C. Stark of Missouri, a leading exponent of the removal of state trade obstructions, will speak on "Legislative Trade Barriers Among States."

Other features of the conference will be a discussion of wartime distribution problems, an address outlining the effect of war conditions on distribution, a review of retail prices and government control during the World War and today, and a report on the 1940 Census of Business by Vergil D. Reed, assistant director of the Bureau of the Census, U. S. Department of Commerce.

Packers to Participate In Safety Discussions

Safety in the meat packing industry will feature panel discussions to be held on October 10 when representatives of the meat packing, tanning and leather industries participate in the 29th National Safety Council congress and exposition. The congress will be held from October 7 to 11 at the Stevens hotel, Chicago.

The initial session of the group will be opened by H. G. Schaffner, treasurer of Schaffner Bros., Erie, Pa., after which officers for the coming year will be elected. Safety in the handling of live stock will be discussed by H. R. Smith, general manager of the National Live Stock Loss Prevention Board, during the afternoon session. Wednesday, October 9, has been designated as meat packing, tanning and leather section day at the exposition.

Panel discussions on safety equipment, clothing and plant operations will be held on Thursday afternoon. Subjects to be discussed will include the use of safety equipment for prevention of head injuries; when safety shoes should be required; foot-wear designed to prevent slipping; floor surfaces, and special training for industrial truck operators. Ray C. Gillette, director of personnel, Rath Packing Co., and E. S. Lusk, director of safety and personnel, Peter Eckrich & Sons, Inc., Kalamazoo, Mich., will take an important part in discussions.

Senate Group Changes Excess Profits Tax Bill

The Senate finance committee this week gave its approval to an excess profits tax bill drastically revised from the form in which it passed the House. The Senate measure calls for an increase in the regular corporate income tax—it boosts the normal rate by 3.1 per cent, making a 24 per cent rate for corporations earning more than \$25,000.

The bill would levy an excess profits tax ranging from 25 to 50 per cent on income above the average for the four-year period, 1936-39, except that any corporation would be permitted to earn 8 per cent on its invested capital free from the tax, plus a \$10,000 specific exemption. It eliminates a special excess profits tax of 10 per cent.

FTER a preliminary glance over some of the advertising material to be used by the American meat packing industry in its gigantic national advertising and sales promotional program, I think that most meat packers will agree with me when I say that this campaign has not been initiated without careful and complete consideration of all of the problems facing the meat industry.

The meat industry has an important health and economic story to tell the American public. Based on the past experiences of this industry, and other industries, advertising undoubtedly is the correct and proper medium to tell this story.

No product is advertised without a reason for advertising. Recently, a statement in *Hygeia*, the health magazine published by the American Medical Association, outlined a very important reason why meat should be advertised. *Hygeia* is a magazine which carries information about how to build and maintain health. Articles and advertisements in this publication have kept its readers thoroughly posted on facts about the diet. Yet, the magazine expressed amazement that meat should supply so much of the vitamin and mineral content of our diet.

Consumer Education Needed

This statement was made in reference to one of the American Meat Institute advertisements, being printed in leading professional magazines circulated to doctors, dentists, nurses, dietitians, nutritionists, and others in related fields. If these groups know so little about meat, how can we expect the average American housewife to realize how important meat is to her and her family?

Advertising has created and maintained a strong demand for other food products. Many of these food products are not considered directly competitive with meat. However, when one considers that the average American stomach will hold only about 48 ozs. of food, it naturally follows that when a consumer increases his daily intake of one food, he must decrease his intake of other foods. In many instances, meat has been compelled to give way to a greater consumption of other foods.

According to preliminary surveys, meat now is eaten on the average of only one and one-third times a day. The latest government figures show that the per capita consumption of meat in 1939 was 131 pounds. Contrast those figures with a generation or so ago when meat was eaten at every meal and often in between meals, and when the per capita consumption was as high as 163 pounds.

Meat in a Static Market

Even though aggregate production has been increasing during the last several years, it has not kept up with the population of this country. This industry always has depended on a growing population for an expanding production. Economists tell us that

Drive Aimed at Specific Objectives After Careful Analysis

By O. B. JOSEPH

President, James Henry Packing Co.

within a few years, population will become more or less static. No longer will producers, meat packers, and retailers be able to turn to a growing population for a greater market.

No longer does the industry have an important export market. Exports have been curtailed and no one can tell when this situation will change, and, if it does, whether it will change for the better. For the time being, at least, the American meat industry must depend entirely on the domestic market for an expanding business. By effectively telling all of the known facts about meat to the consumers of this nation, the industry can expand as it should.

From one angle, perhaps it is fortunate that the industry has not said much about meat during the past years. We now have a complete story which we can bring to the attention of the American public.

Although meat is probably one of the



KNOWS ADVERTISING'S VALUE

O. B. Joseph, president of the James Henry Packing Co., Seattle, Wash., and author of this article, has made effective use of advertising in boosting sales of his firm's products. He is shown here (right) signing an order for front page ads in the *Seattle Post-Intelligencer*.

most complete foods in the American dietary today, that fact is not well known by the people who eat it. Most people eat meat and eat it because they like it, and the industry has built a substantial business on that attitude toward its product. If people will eat meat for more than just that one reason, it seems to me that we should have ample reason to be optimistic about the future of this business.

An advertising campaign about meat will outline the following facts:

1.—That meat is an important source of necessary food elements, especially vitamins, in the B group particularly.

2.—That there are many cuts of meat which are economical and thrifty, and, at the same time, delicious, appetizing, and nutritious.

3.—That meat provides variety unequalled by any other food and that there is a cut of meat for every occasion and every meal.

4.—That meat is important to the economical, social, and health structure of this country.

One Primary Purpose

From the meat packers' standpoint, this campaign has been developed for one elementary purpose—to increase the use of meat. Meat packers participating in the drive are afforded an excellent opportunity to get in on the ground floor of every development of the campaign, and to cash in on the sales-generating advertising material which will be brought to the attention of American consumers in magazines, newspapers, trade papers, and retail stores, and otherwise.

Although this campaign will do an excellent job in creating new demand for meat, each individual meat packer can help the drive, and, at the same time, himself, by building his own advertising program around the national effort.

DIETARY FOOD RULES

The Federal Security Agency recently announced proposed regulations under the federal Food, Drug, and Cosmetics Act relating to foods for special dietary uses. Public hearings on the proposed regulations are set for October 7, Washington, D. C. The proposed regulations are designed to give effect to the provisions of section 403(j) of the federal Food, Drug and Cosmetic Act. This section declares a food misbranded if it purports to be or is represented as a food for special dietary use and its label does not bear the information required by the regulations.

The information which may be prescribed is such information concerning its vitamin, mineral, and other dietary properties as may be necessary fully to inform purchasers as to its value for such uses. The proposed regulations as published supersede the proposals previously published but withdrawn as a result of the transfer of the Food and Drug Administration.



TYPES OF CANS USED IN THE MEAT INDUSTRY

Canners Designation	Approximate Dimensions Height—Diameter	Approximate Capacity	Products Contained
208 x 109	2 1/2" x 10 1/16"	3 to 3 1/4 oz.	Potted and deviled meat, loaves, ground and sliced meat.
208 x 208	2 1/2" x 2 1/2"	5 oz.	Potted and deviled meat, hamburger, spreads, hash and vienna sausage.
300 x 102	3" x 1 1/8"	3 oz.	Sandwich spreads.
303 x 113	3 3/16" x 11 1/4"	4 to 6 oz.	Luncheon tongue, loaves, spreads and bacon.
307 x 109	3 7/16" x 1 1/4"	4 oz.	Soft meats and spreads.
307 x 112	3 7/16" x 1 3/4"	4 oz.	Luncheon tongue and spreads.
404 x 200	4 1/4" x 2"	6 to 12 oz.	Dried beef, spreads, tongue, hamburger, brains and roast beef.
404 x 211	4 1/4" x 2 11/16"	16 oz.	Sausage in oil.
404 x 309	4 1/4" x 3 9/16"	24 oz.	Roast beef, roast mutton, stews, hash, sausage, tripe and pigs feet, ox tails, hamburger and kidneys.
404 x 312	4 1/4" x 3 3/4"	24 oz.	Roast beef, tripe, sausage and hash.
404 x 402	4 1/4" x 4 1/8"	24 oz.	Vienna sausage and dried beef.
404 x 404	4 1/4" x 4 1/4"	16 to 24 oz.	Charizos and vienna sausage.
502 x 201	5 1/8" x 2 1/16"	18 oz.	Ox tongue.
502 x 207	5 1/8" x 2 7/16"	22 oz.	Ox tongue.
502 x 213	5 1/8" x 2 13/16"	26 oz.	Ox tongue.
502 x 303	5 1/8" x 3 3/16"	30 oz.	Ox tongue.
502 x 309	5 1/8" x 3 9/16"	34 oz.	Ox tongue.
502 x 400	5 1/8" x 4"	2 1/2 lbs.	Ham.
502 x 404	5 1/8" x 4 1/4"	2 1/4 lbs.	Ham.
502 x 408	5 1/8" x 4 1/2"	3 lbs.	Ham, ox and lunch tongue.
502 x 412	5 1/8" x 4 3/4"	3 1/4 lbs.	Ham.
502 x 500	5 1/8" x 5"	46 oz. to 3 1/2 lbs.	Ham and sausage in oil.
502 x 504	5 1/8" x 5 1/4"	3 1/4 lbs.	Ham.
502 x 508	5 1/8" x 5 1/2"	4 lbs.	Ham.
502 x 512	5 1/8" x 5 3/4"	4 1/4 lbs.	Ham.
502 x 600	5 1/8" x 6"	4 1/2 lbs.	Ham.
603 x 500	6 3/16" x 5"	72 to 80 oz.	Frankfurters, chili and tamales.
603 x 600	6 3/16" x 6"	92 to 96 oz.	Lunch tongue, hash, suet, chili, tamales, ox tongue, roast beef and mutton.



Approximate Dimensions	Approximate Capacity	Products Contained
9 1/4" to 6 3/8" base 3" to 5 1/8" height	4 to 9 lbs.	Whole hams and picnics, corned beef brisket and chicken.
10 1/8" to 7 1/2" base 3 3/4" to 6" height	7 to 12 lbs.	Whole hams and picnics, corned beef brisket and chicken.
11 1/8" to 8 3/8" base 4 1/4" to 6 1/4" height	10 to 15 lbs.	Whole hams and picnics, corned beef brisket and chicken.



3 1/8" x 2 7/16" top 3" x 2" bottom 3 3/8" height	12 oz.	Corned beef.
4 7/16" x 2 11/16" top 4 1/4" x 2 5/16" bottom 4 1/8" height	24 oz.	Corned beef.
5 1/8" x 4 1/4" top 4 15/16" x 3 11/16" bottom 9 1/8" height	6 lbs.	Corned beef.

Used largely
in export trade
and govern-
ment con-
tracts.

(Turn page for more cans.)



Canners Designation	Approx. Dimensions	Approximate Capacity	Products Contained
302 x 200 x 207	3 1/8" x 2" x 2 7/16"	7 oz.	Veal loaf.
312 x 115 x 204	3 3/4" x 1 15/16" x 2 1/4"	7 oz.	Veal loaf.
314 x 202 x 303	3 7/8" x 2 1/8" x 3 3/16"	6 lbs.	Quarter hams, spiced ham, luncheon meat.
312 x 115 x 308	3 3/4" x 1 15/16" x 3 1/2"	12 oz.	Spiced ham, luncheon meat, veal products, as well as becoming popular for other meat products.
402 x 310 x 508	4 1/8" x 3 3/8" x 5 1/2"	40 oz.	Spiced ham and luncheon meat.
402 x 310 x 600	4 1/8" x 3 3/8" x 6"	44 oz.	Spiced ham and luncheon meat.
402 x 310 x 604	4 1/8" x 3 3/8" x 6 1/4"	46 oz.	Spiced ham and luncheon meat.
402 x 310 x 608	4 1/8" x 3 3/8" x 6 1/2"	3 lbs.	Tongue, spiced ham and luncheon meat.
402 x 310 x 700	4 1/8" x 3 3/8" x 7"	52 oz.	Spiced ham, luncheon meat, cold pressed meats.
402 x 310 x 1008	4 1/8" x 3 3/8" x 10 1/2"	80 oz.	Pork loins, spiced ham, cold pressed cold meats.
402 x 310 x 1112	4 1/8" x 3 3/8" x 11 1/4"	6 lbs.	Spiced ham and luncheon meat.
402 x 310 x 1200	4 1/8" x 3 3/8" x 12"	6 lbs.	Spiced ham and luncheon meat.
402 x 310 x 1204	4 1/8" x 3 3/8" x 12 1/4"	6 lbs.	Sandwich loaves, tongue and liver spreads.
402 x 310 x 1208	4 1/8" x 3 3/8" x 12 1/2"	6 lbs.	Spiced ham and luncheon meat.
402 x 310 x 1210	4 1/8" x 3 3/8" x 12 5/8"	6 lbs.	Sandwich loaves, tongue and liver spreads.
414 x 410 x 904	4 7/8" x 4 1/8" x 9 1/4"	108 oz.	Pullman style ham.
414 x 410 x 912	4 7/8" x 4 1/8" x 9 3/8"	115 oz.	Pullman style ham.
414 x 410 x 1004	4 7/8" x 4 1/8" x 10 1/4"	122 oz.	Pullman style ham.
414 x 410 x 1012	4 7/8" x 4 1/8" x 10 1/2"	129 oz.	Pullman style ham.
414 x 410 x 1104	4 7/8" x 4 1/8" x 11 1/8"	136 oz.	Pullman style ham.
414 x 410 x 1112	4 7/8" x 4 1/8" x 11 1/2"	143 oz.	Pullman style ham.
414 x 410 x 1204	4 7/8" x 4 1/8" x 12 1/4"	150 oz.	Pullman style ham.
414 x 410 x 1212	4 7/8" x 4 1/8" x 12 1/2"	157 oz.	Pullman style ham.
414 x 410 x 1304	4 7/8" x 4 1/8" x 13 1/4"	164 oz.	Pullman style ham.



Canners Designation	Approx. Dimensions Height—Diameter	Approximate Capacity	Products Contained
202 x 214	2 1/8" x 2 7/8"	2 oz.	Dried beef.
202 x 509	2 1/8" x 5 9/16"	5 oz.	Cocktail frankfurters.
211 x 300	2 11/16" x 3"	7 1/2 to 8 oz.	Spaghetti and meat balls and chili.
211 x 304	2 11/16" x 3 1/4"	8 oz.	Pork sausage and meat balls.
211 x 400	2 11/16" x 4"	10 1/2 to 11 oz.	Sausage, hash, beef tripe, chili, meat loaf, tamales and hamburger.
211 x 509	2 11/16" x 5 9/16"	9 oz.	Frankfurters.
300 x 309	3" x 3 9/16"	9 to 12 oz.	Sausage and sausage meat.
300 x 407	3" x 4 7/16"	16 oz.	Frankfurters, stews and dog food.
300 x 409	3" x 4 9/16"	16 oz.	Chili, stews, hash, dog food, loaves and tamales.
303 x 311	3 7/16" x 3 11/16"	12 to 14 oz.	Sausage in oil, spaghetti and meat balls and sausage meat.
303 x 402	3 7/16" x 4 1/8"	16 oz.	Beef and noodles, hash, stews and chili.
303 x 406	3 7/16" x 4 3/8"	16 oz.	Sausage, hash, mince meat and tamales.
307 x 409	3 7/16" x 4 9/16"	20 oz.	Roast beef, tamales, hash, chili, ham patties and sausage.
307 x 509	3 7/16" x 5 9/16"	15 oz.	Frankfurters.
404 x 414	4 1/4" x 4 1/8"	32 oz.	Pork sausage.
404 x 502	4 1/4" x 5 1/8"	32 oz.	Vienna sausage.
502 x 510	5 1/8" x 5 5/8"	56 oz.	Chili.
603 x 604	6 3/16" x 6 1/4"	96 oz.	Lunch tongue, hash, roast beef and mutton.
603 x 700	6 3/16" x 7"	96 oz. to 7 1/2 lbs	Loaves, dried beef, chorizos, dog food, sausage in oil, beef and noodles, stews, chili, gravy and mince meat.

EXPLANATORY NOTES

CANNERS DESIGNATION.—Can size designation used in the can industry is derived from the nominal dimensions. The first digit represents inches, the next two the extra fraction expressed as sixteenths of an inch. Diameter is cited first, followed by the height. **APPROXIMATE DIMENSIONS.**—Nominal overall dimensions: actual dimensions of individual cans will vary within manufacturing tolerances and with type of construction used. **PPRK-CAN SIZE CAPACITY.**—Net weights of various meat products will vary in accordance with the consistency, the kind of product, method of processing and packing of product.

PRODUCTS CONTAINED.—Indicated products conform with the general use of these cans by meat packers. ALL OF THE CANS pictured are man-

ufactured either plain or enamelled, depending upon the product to be canned. The cans are also manufactured as either key openers or non-key openers. Numerous odd-shaped cans are also made, which are not mentioned because of restricted use by individual packers.

SIMPLE TURKEY CURING AND SMOKING METHOD DEVELOPED

By P. J. SCHABLE, J. A. DAVIDSON
and J. F. SYKES

Michigan Agricultural Experiment Station

CONSUMERS, food dealers and meat processors are now showing much interest in smoked turkey. A few firms specializing in unusual meat delicacies began to turn out this old-time farm product a few years ago; at present, at least one large western meat packing company is processing the fowl in its plant and other smaller companies have entered the field.

Even though most of the smoked turkey now produced is high-priced, and not very uniform in appearance and taste, consumers have accepted it readily. The meat packing industry should not overlook possibilities in turkey.

Turkey marketings have been consistently large in recent years. A surplus of turkey has been available above the amount marketed through ordinary channels (storage stocks were 29,530,000 lbs. on August 1 against 14,211,000 lbs. in 1939) and effort is being made to market turkey the year 'round.

Packer Best-Fitted

In order to obtain a good market for smoked turkey it is necessary to have a uniform product selling at a reasonable price. Smoked turkey can best be produced by the meat packer, who has the equipment, skill, refrigerating system and marketing facilities not possessed by turkey growers, who have no experience in curing meat and no equipment.

The "barrel" method of the farm, with no control of the temperature, is inefficient, costly, and otherwise unsatisfactory for large-scale production. For these reasons, it is believed that the packer, who is skilled in curing and smoking, and has proper equipment, efficiency of operation, and marketing outlets, should come into the field if smoked turkeys are to achieve any sizeable market.

In accordance with these ideas, experimental work was started at a local packing plant two years ago. Their procedure for hams—a 10-day cure at 40 degs. F.—was tried and found to overcure turkeys. By reducing the curing time stepwise, it was found that the breast cured in one to three days, but the legs and wings were undercured in this time, as shown in the table:

Table 1.—Effect of time on the cure of breast, wings and legs of turkeys at 40 degs. F.

DAYS CURED	BREAST	WINGS	LEGS
10	Overcured	Cured	Cured
6	Overcured	Cured	Cured
5	Overcured	Cured	Cured
4	Overcured	Cured	Cured
3	Satisfactory	Undercured	Undercured
2	Satisfactory	Undercured	Undercured
1	Satisfactory	Undercured	Undercured

Several different strengths of brine

were tried but showed no advantage over the strength ordinarily used for ham. "Pumping" undrawn birds with brine by way of the jugular vein, in a manner similar to that used for hams, was successful, but was slow and finally deemed unnecessary. Scarifying or puncturing the skin of the wings and legs, or injecting brine under the skin in these regions, was found to be the best way of expediting cure of these parts.

Salt penetration occurs chiefly from the inside of the carcass toward the outside, rather than through the skin

to the dark meat. Smoking gives the skin an attractive light brown color and the carcass a fragrant smoke aroma. Smoked turkeys may be cooked by steaming them on a rack to 183 degs. F. (thigh temperature) and may then be served hot or cold. Attempts are being made at present to combine cooking with smoking.

Fasting and blood-and-feather dressing result in an approximate loss of 13 per cent of the field weight of turkeys; full drawing and removal of head, neck and feet, 17 per cent; curing and smoking, 2 per cent and freezer storage for four months, 1 per cent. Thus the market weight of fowl handled by the method described is about two-thirds of the field weight. It is estimated that the cost of curing and smoking would be in the neighborhood of 2c per pound if done by a large packer.

Turkeys may be smoked advantage-

MUCH INTEREST IN SMOKED TURKEY

Both large and small processors are experimenting with the production of smoked turkey; experience and equipment give the meat packer an advantage in this field. Curing and smoking procedure are not yet standardized and research is being carried on by the U. S. Bureau of Animal Industry, Michigan Agricultural Experiment Station and other agencies.



and, since the legs and wings are covered on all sides by skin, the necessity for the above preliminary treatment of the wings and legs is obvious.

Smoking supplies flavor rather than preservation. Turkeys smoked for 30 hours at 160 degs. F., as was the practice of the local packer in processing hams, or for 18 hours at 120 degs. F., as used for bacon, were not judged to be as good as those smoked 6 to 8 hours at 160 degs. F. Smoked turkey should retain the desirable natural poultry flavor and not be too "hammy." This requirement happens to be the most simple and desirable for the packer since the turnover is much faster and less equipment is required than for pork products.

Properly cured and smoked turkeys keep well for about four weeks in the storage room, but mold develops in time, depending on the temperature and humidity. Nevertheless, it was found possible to preserve smoked turkey indefinitely by hard freezing. However, the packer can smoke cold storage turkeys as demand for the smoked product arises.

Curing gives a slight pink tinge to the white meat and a bright pink color

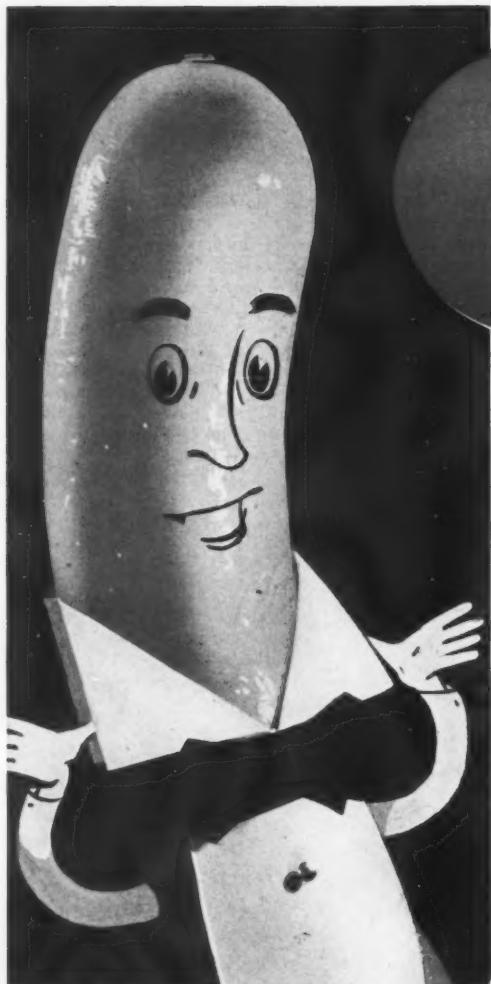
ously at the close of the breeding season. However, their skin should be removed before serving, since it is naturally tougher than that of choice young birds.

While there are many methods and formulas for curing and smoking poultry, most of them are complicated and costly in hand labor. The following procedure is simple, requires no experience or equipment beyond that already possessed by the packer, and can be carried out at times when pork curing is slack. In order to become familiar with the method, it is recommended that a few birds be used in the beginning in order to check procedure under local conditions.

CURING.—The packer may employ the curing pickle already in use for hams, as recommended by the curing material manufacturer. A number of these commercial cures are available and are well-known to the packing industry. The length of time required for curing turkeys is less than for pork products.

After the turkeys are dressed and drawn, the head, feet, and oil gland are removed; part of the shanks are left on

(Continued on page 54.)



... AND THE SECRET
OF MY SUCCESS IS
MAYER'S *Special*
FRANKFURTER SEASONING

We know wieners are good nourishing food, but it's the *taste* that has made them the great American favorite. Yes, it's *flavor* that will keep your product out in front of competition. That's why you need Mayer's Special Seasoning.

We have the raw materials. From far-off places, some of which can no longer be reached, great stores of the world's choicest spice crops have been brought to Mayer's spacious storehouses. And we have the skill and judgment needed to blend formulas that are exactly suited to your product and to the local preference of the people to whom you sell.

All Mayer's Special Seasonings, of course, are compounded entirely from *natural* spices . . . nothing added, none of the flavor-building elements removed. Let us help you make your product an outstanding success. Write us!

A Few of the Many Products now being made
with MAYER'S *Special* Sausage Seasoning

Pork Sausage (with or without sage) • Wonder Pork Sausage
Braunschweiger Liver • Summer (Mettwurst) • Chile Con Carne
Rouladen Delicatessen • Frankfurter • Thuringer • Bologna
Salami • Lyone • and others for every type of sausage

"The Man Who Knows"



"The Man You Know"

MAYER'S *Special*
SAUSAGE SEASONING

"A MEAL WITHOUT MEAT IS A MEAL INCOMPLETE"

H. J. MAYER & SONS CO.

6819-27 S. Ashland Ave., Chicago, Illinois

Canadian Sales Office, 159 Bay St., Toronto . . . Canadian Plant, Windsor, Ontario

Plenty of Punch in Institute Film on Meat Campaign

• MEAT ON THE MARCH •

Produced by: Institute of American Meat Packers.

Showing at: Meetings of packer salesmen and meat retailers throughout the United States.

Preview audiences have found facts, suspense, drama, thrills and patriotic pride in the new slide film which explains and describes the current meat campaign sponsored by the Institute of American Meat Packers. More than one group has shown its enthusiasm by cheering and applauding after seeing the film. Around 1,000 copies of the visual and sound presentation are being prepared for use of campaign participants; each participant is using at least one copy of the film.

Opening scenes show livestock on the range and emphasize that the "story of man is the story of meat." The element of opposition is introduced in the record of U. S. per capita consumption—which slipped from 162.6 lbs. in 1908 to 131 lbs. in 1939.

The elaborate and careful study upon which the campaign is based is then portrayed—the interviews with processors, retailers, scientists, doctors, and consumers. Consumption at all income levels was checked and the attitudes toward meat of housewives, young unmarried women, men and those in the medical and other professions were surveyed and tabulated.

Attitudes Toward Meat

These studies revealed amazing facts. Too few persons realize meat's high nutritional value; too many (without basis for their beliefs) consider it "too expensive," or relatively "undigestible," or detrimental to health. In spite of the fact that almost all persons admitted liking meat, many had a feeling of guilt about indulging in it too frequently. In the case of housewives, these attitudes resulted in their serving meat at only one meal per day instead of three.

Recent scientific discoveries about the importance of meat in the diet provide good ammunition for eradicating misbeliefs and prejudices detrimental to meat consumption. The scientific facts are being utilized fully in campaign advertising. Current consumer interest in vitamins, as shown by annual purchases of \$75,000,000 worth of vitamin preparations in drug stores, provides a great opportunity for the promotion of the natural vitamin food—meat.

Research also revealed that housewives want to succeed in meat cookery, but that many still need education in meat buying and preparation.

The basic facts given above are dramatized in the slide film. They explain the how and why of the campaign material—magazine ads, newspaper ads,

window streamers and posters—which is then illustrated in full color. Advertisements will appear in:

Life, Saturday Evening Post, Collier's, Liberty, American Home, Better Homes and Gardens, American Magazine, Cosmopolitan, Red Book, Look, True Story, Parents' Magazine, Ladies Home Journal, Good Housekeeping, McCall's and Woman's Home Companion.

More than 150 leading newspapers will also carry campaign advertising during the first phase of the drive, and ads will appear in four home economics magazines, five food retailers' publications, 11 general livestock papers, five cattle publications, nine sheep papers and the *Hog Breeder*.

At the same time, the specialized advertising now appearing in journals of the medical and dental professions and in publications read by dietitians, home

Hunter Packing Co. Adopts Glass Dog Food Container

New sales records are reported to have been established following adoption of a new glass dog food container by the Hunter Packing Co., East St. Louis, Ill. The tumbler container shown in the illustration below permits examination of the product by customers. The dog food package is vacuum sealed.

The glass container is also said to aid



BUYER CAN SEE CONTENTS

dog owners in making an exact division of contents, thus preventing over- or under-feeding dogs. Eighty-nine of the 107 recognized breeds of dogs consume only $\frac{1}{2}$ lb. of dog food per feeding. The container's many reuse possibilities in the home are said to have resulted in more sales to housewives.

economists and public health officials, will continue.

Early consumer magazine ads illustrated in the film have such themes as: "Meat on the Table," with a poem by Edward A. Guest; "Meat and the Battle of Life," a moving, emotional appraisal of meat's value in living; "Sweet Fall Music," or the sputter of pork sausage links in the frying pan; and "Meat is Life," a striking portrait of a rib roast with a prose poem in its praise.

Themes of Advertising

One advertisement has a theme of "Meat for the Holidays" and another is entitled "Thrift Adventures in Meat" and features a number of recipes.

Dealers and packer salesmen viewing the film will see the display kit which is to be furnished to meat retailers. It includes a center piece, over-the-wire pennants, window posters, and price cards, as well as meat recipe information to pass on to housewives.

The film portrays the realization of a dream long shared by producers, packers and meat dealers, and points toward the establishment of meat as the primary, essential food on the tables and in the minds of American consumers.

MEAT COOKING SCHOOLS

The popular quiz contest idea which has scored such a hit with radio audiences, will be given a new slant in the interests of meat when the National Live Stock and Meat Board's "American Way Cooking School" fall schedule opens in September.

A meat quiz contest will be a highlight on the program of the Board's fall schools. At one of the four sessions in each city, five women will be selected from the audience to come to the stage and answer questions about meat put to them by the cooking school lecturer.

Another new feature on the American Way Cooking School program will be a meat garnishing contest in which women from the audience will participate. They will be given identical cuts of meat and material to work with and allotted 15 minutes to garnish the dish as they feel it should appear on the table. Selection of the winning dish will be left up to the audience.

The schools will reach an estimated 300,000 women during the fall schedule, which closes shortly before Thanksgiving. They will be sponsored by daily newspapers in 41 cities of 17 states. Additional thousands will be reached by special one-day demonstration programs presented from Thanksgiving to New Years. The winter-spring cooking school schedule, now being drawn up, will reach many thousands more.

The name, American Way Cooking School, has a special significance for the meat industry because the school's program will stress the use of meat and lard in the diet—products of a leading American industry which furnishes a livelihood for one-fifth of the nation.

20 SECONDS FROM SLICER TO PACKAGE



One section of Bacon Slicing Room at Hunter Packing Co., East St. Louis, Ill.

To keep pace with today's industrial progress, bacon slicing must be handled with greatest possible speed, to insure the best appearing, and therefore the most salable bacon.

Examine the various packets of bacon at any meat counter and you'll be surprised to note the great difference in color. Ask the merchant which brand sells fastest and invariably he will point out one, perhaps two brands and you'll notice that the outstanding feature of the big sellers is their fresh-looking, appetite-appealing color.

Follow these brands back to their packing plants and you'll discover that extreme care is taken in slicing and wrapping. To a considerable extent, that's where the salability of packaged bacon is determined.

The most important factor in maintaining a rich "bloom" on bacon, is that after slicing, it is not exposed to the air any longer than is absolutely necessary.

According to stop-watch tests recently made in the bacon room

of one of America's leading packing plants, with U. S. Heavy Duty Slicers installed, no more than 20 seconds elapse between slicer and package. This applies to the popular half-pound packets and also to one-pound layer platter packs.

Another big advantage of U. S. equipment is that bacon can now be sliced at relatively high temperatures with room temperature as high as 60 degrees F. Bacon does not have to be "sharp" frozen for slicing on the U. S. From slab to package, it is kept at a more even temperature. When frozen for slicing and later subjected to higher temperatures, slices crack, fat separates from lean and color fades very noticeably.

The U. S. shingles uniform slices with clean edges right onto the conveyor. Groupers, scalers and packers have little occasion to touch the sliced bacon with their fingers. Generally speaking, scalers rarely find it necessary to add extra slices.

This modern, efficient unit will keep a production line busy, de-

livering up to 8,000 pounds in an 8-hour day. On the other hand, it is still a profitable installation when slowed down to accommodate 3 or 4 workers in plants with limited sliced bacon outputs, say as low as 6,000 pounds a week. The U. S. takes bacon slabs up to 27" long, 13½" wide and 4" thick.

For Smaller Bacon Packers

If you have a capacity of less than 4,000 pounds a week of sliced bacon, dried beef and boneless sliced ham and other meats, consider the U. S. Model 150-B that takes meats up to 24" long, 9½" wide and 5¾" high. It slices and stacks any thickness from $\frac{1}{16}$ " to $\frac{1}{8}$ ", and by using the Continuous Feed and Moving Conveyor, meats can also be sliced and shingled.

* * * * *

Interesting records of performance of U. S. Heavy Duty Slicers in various size plants are given in illustrated catalog. Copy will be sent upon request to U. S. Slicing Machine Co., La Porte, Ind.

(Advertisement)

Up and down the MEAT TRAIL



FDR—WILLKIE CAMPAIGN FOR LARD

This sculpture in lard was a part of the exhibit of the National Live Stock and Meat Board at the Iowa State Fair. Similar lard displays were shown at other state fairs in the Corn Belt and will be exhibited at livestock shows to be held before the election. The sculpturing is done by Charles Umlauf, Chicago, who has shown great talent in reproducing everything from pigs to Confucius in the meat industry's plastic shortening.

E. J. Rooney Now Chicago District Manager for Swift

Edward J. Rooney, widely known member of the Swift organization, has just returned to Chicago, his home city, as district manager of the Chicago territory. He succeeds another veteran, Albert M. Kuehne, who has joined the sales administrative staff in the general office.

Mr. Rooney's career with Swift follows closely the traditional American pattern. He started as a messenger boy and has climbed steadily. Late in 1934, he was appointed district manager of the Syracuse, N. Y., territory, and now after 27 years in the Swift organization has returned to a key sales position in the company's headquarters city.

Estherville Expanding

Estherville Packing Co., Estherville, Ia., has announced that it will double the capacity of its coolers by building an addition at an estimated cost of from \$30,000 to \$50,000. Work on the project is to get underway immediately, according to D. D. MacKenzie, general manager.

The addition, to be constructed on the south side of the present plant, will measure 72 ft. square. Present cooler capacity of the Estherville plant, which will be stepped up 100 per cent by means of the addition, is 450 head of cattle.

Facilities are being expanded because of increased business, Mr. MacKenzie announced.

New Packing and Locker Unit Is Launched at Sapulpa, Okla.

At Sapulpa, Okla., Frank W. Banfield, one of the state's foremost developers of the locker plant idea, opened his third combination locker and meat packing plant recently. The first unit, located in Tulsa, was started about 18 months ago.

Operated under the direction of Frank Banfield, jr., the new plant offers a number of services in addition to locker rental. It occupies a building measuring 40 by 120 ft. and includes cutting and curing rooms and a brick smokehouse, where pork products are smoked. The Banfield firm also produces pork sausages.

In conjunction with the opening of the new plant, the company bought 30 head of quality cattle at Joplin, Mo., slaughtering them expressly for the Sapulpa unit. They were sold to locker patrons.

Winnett, Kleespies Advanced at Sioux Falls by Morrell

L. E. Winnett, for the past three years assistant manager in the Savory Foods division at the Sioux Falls, S. Dak., plant of John Morrell & Co., has been promoted to assistant sales manager in charge of the company's local division.

V. M. Kleespies, a former sales representative in the Savory Foods division at Portland, Ore., succeeds Mr. Winnett as assistant manager of the division, and has been transferred to Sioux Falls.

Article Describes Career of Staley, Soybean Pioneer

How Eugene Staley, sr., now chairman of the board of A. E. Staley Mfg. Co., pioneered the development of soybeans in the United States, working with seed firms, cultivating and harvesting machine companies and other agencies, is described in a recent issue of *Forbes*, national business magazine. The article also appears in briefer form in the September, 1940, issue of *Reader's Digest*.

Mr. Staley first became familiar with soybeans as a farm lad in North Carolina, where the family utilized them as a part of the diet. Years later, when engaged in manufacturing corn starch, he remembered that soybeans were useful in adding nitrogen to soil. Through an intensive campaign of education, Mr. Staley persuaded Illinois farmers to give the crop a trial.

His ultimate problem was to find a market for the beans; this resulted in the opening of a soybean mill by Mr. Staley and his associates. In the fall of 1922, the mill began crushing soybeans to make oil and meal. He guaranteed to buy all the beans grown by Illinois farmers. By 1924, other processors were operating, and the state's acreage was ten times that of 1921.

In recent years, new products ranging from "cocktail crackers to plastic articles" have been developed from soybeans, in addition to their use in paints, lacquers, soaps and livestock feed.

Meat-Loving Oregonians Form Steak and Chop Club

A group of men in Corvallis, Ore., who are interested in meat which has been well-aged, well-prepared, and served in large quantities, have formed the "Corvallis Steak and Chop club."

Membership is limited to 20 mature men over 40 years of age who occasionally invite guests that are interested in the same thing as the members. Officers of the organization have appropriate titles, such as "Top Sirloin" for the head man and "Little Chop" for the secretary.

Prof. A. W. Oliver of the Oregon State Agricultural college, a prominent member of the club, states that it is patterned after the English Beefsteak club, which has been in existence for several hundred years.

Hide and Leather Golf

Ideal cool weather brought out a modest sized but enthusiastic group of 42 golfers to the South Side golf outing of Hide and Leather Association of

Chicago at the Calumet Country club on September 11. The committee in charge of arrangements, with Fred Fabish of Swift & Company as chairman, provided prizes for all the golfers. Elmer Nelson of General Rendering Co., and Frank Hansen of Monarch Leather Co. tied with low gross scores of 84.

Willkie at Chicago Yards

Wendell L. Willkie, Republican presidential candidate, in one of a series of addresses before groups of industrial workers in Chicago on September 13, spoke to a large gathering of yards employees at the Chicago Union Stockyards. A similar appearance was made by the candidate at the Denver yards several weeks ago.

Personalities and Events Of the Week

Visitors to New York from the Chicago plant of Wilson & Co. during the past week included Thomas E. Wilson, chairman of the board; W. H. Moore, tax department; H. A. Dormitzer, general superintendent's office; George A. Blair, general traffic manager, and Maury Hopkins, industrial relations department.

George N. Roberts, 65 years old, chairman of the board of Bemis Bros. Bag Co., St. Louis, died on September 12 at Newton, Mass. After serving for some time as manager of the firm's

Omaha plant, Mr. Roberts went to Boston as treasurer and vice president, attaining presidency of the concern in 1934.

Appointment of J. P. Laberge, head of the Quebec sales department of Canada Packers, Limited, as a director of the company has been announced by J. S. McLean, president. Mr. Laberge has been affiliated with the company 17 years.

G. F. Swift, vice chairman, and K. H. Clarke, vice president, Swift & Company, Chicago, were in New York last week.

Portland Provision Co., Portland, Ore., has added several new delivery trucks to its fleet.

The Meats division of the Greater Boston Annual Maintenance Appeal of The Salvation Army is again headed by Thomas H. Menten, district manager of New England for Swift & Company. His vice chairman is L. P. Estabrook, superintendent for the same territory. Both have headquarters at 25 Faneuil Hall Square, Boston. The group made a fine showing in 1939.

John C. May, 78, who has handled meats at the Washington Market, Buffalo, N. Y., for 54 years, received a cane recently from fellow merchants as a token of his status as the oldest active merchant at the market. The award also marked the eighty-first anniversary of the market.

Charles H. Seymour, 54, New Jersey representative of Armour and Company, died on September 7 following a heart attack at his home. He had been affiliated with Armour for a quarter of a century.

S. T. Numerich, head of the beef department at the North Portland, Ore., plant of Swift & Company, is the proud father of a son, born August 5. The boy has been named Edgar T.

"Never had a vacation in my life!" commented S. F. Dixon, president of the Dixon Packing Co., Houston, Tex., when questioned regarding his vacation plans by a representative of THE NATIONAL PROVISIONER.

American Beauty hams, produced by the E. Kahn's Sons Co., Cincinnati, will be used extensively in the cooking school to be staged in that city by a local newspaper. The company has participated consistently in food shows and similar events over a period of years.

Chicago Meat Packers and Wholesalers Association bowling league opened the season on Tuesday evening, September 10, at 1133 Milwaukee ave., with 24 teams of bowlers from the Fulton Market district. Max Rothschild has again been elected president of the league.

J. J. Cook, office manager, United Dressed Beef Co., is spending his vacation with his family at Shenorock, N. Y.

Quick work on the part of employees at the plant of the Tovrea Packing Co., Phoenix, Ariz., prevented possible heavy loss when fire broke out in a smokehouse unit on August 31. H. B. Davidson, office manager, estimated the loss

(Continued on page 34.)



KINGAN SHOWS RETAIL PROGRESS AT STATE FAIR

An authentic reproduction of a meat market of 50 years ago, complete even to a sign "Liver Given Away Free with Meat Orders," was a part of the Kingan & Co. exhibit at the 1940 Indiana state fair. Shown below is the modern market at which Kingan products were exhibited at the fair.





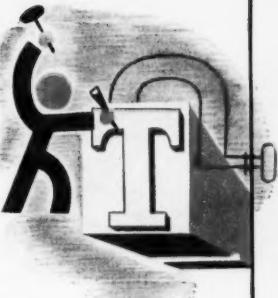
● **TYPOGRAPHY.** The trend in packaging design is toward simplicity, with increasing emphasis and reliance on type and hand-lettering. And containers done in this modern manner may well gain in good looks, attention-value, and sales-appeal, as Continental proves here.

Proper selection of type, skilful application of hand-lettering, is always a high point in

Continental container design. But it is only one point; on all essentials, such as construction for easy filling and shipping, and convenient usage, Continental's staff is experienced, able.

Perhaps we can suggest improvements in your package which will add to the sales-appeal of your product. At any rate it costs you nothing to learn how Continental's packaging service would approach your problems.

One of a Series Devoted to Packaging Ideas. Copyright 1940 by Continental Can Company, Inc.



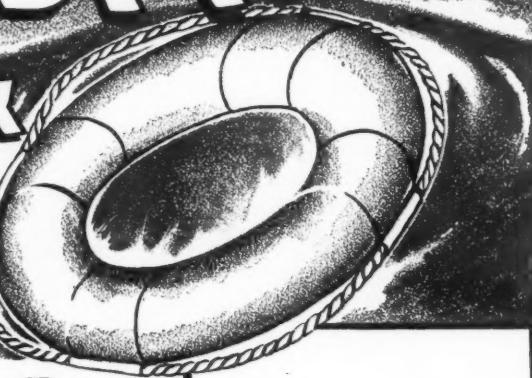
CONTINENTAL CAN COMPANY

NEW YORK · CHICAGO · SAN FRANCISCO · MONTREAL · TORONTO · HAVANA

RESCUED WITH A BY-PASS

A CASE STORY

SOLVED
WITH
PREVENTIVE
MAINTENANCE



"Man alive"—shouted the SUPERINTENDENT—"we just replaced that valve a short time ago!"



"But we can't let the pump run wild"—the PLANT ENGINEER tried to explain.



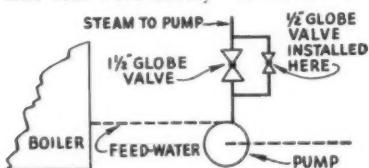
"Sure enough"—said the CRANE MAN—"but Preventive Maintenance will stop the source of trouble."

D. N. G., the Crane Man, on the problem.

Preventive Maintenance counseled the installation of a $\frac{1}{4}$ -inch globe valve in a by-pass line around the present valve. With the large valve closed tight, the $\frac{1}{4}$ -inch valve, when fully open, would assure ample steam for normal pump operation. For emergency loads, the $\frac{1}{4}$ -inch valve would be available—but rescued from severe throttling service.

Results: (1) The trouble was eliminated—permanently, easily. (2) Again Preventive Maintenance paid for itself many times over. (3) Another management knows that it can rely on Crane for sound advice and the right valves and fittings to solve every piping problem. Knows, too, that it's best to call the Crane Representative whether the trouble is big or little.

This case is based on an actual experience of a Crane Representative in our Syracuse Branch.



a result they soon became wire-drawn and the valve began to leak—a dangerous and wasteful condition.

Pulling the fire to make valve repairs was costly. A permanent remedy for the trouble had to be found. "Here is a case for Preventive Maintenance," said the Superintendent as he called in

FINE FLOW CONTROL WITH CRANE BRASS PLUG DISC VALVES

In any service—steam, water, oil, gas—where valves must operate in partly open position or are frequently opened and closed, in every way these valves will give better performance than you would expect.

Crane plug-type disc construction assures accurate and easy regulation of flow, and a longer life of positive tightness. The wide seating surface and the perfect combination of alloys in the tapered disc and seat give unusual resistance to the damage of foreign matter and wire-drawing, to wear and galling. A sturdy brass body and careful engineering in every part make these valves extra fit for the toughest jobs.



Crane Brass Plug Disc Valves are the popular choice for Preventive Maintenance on sootblower, blow-off, boiler feed, drip and drain lines. They're made for pressures up to 350 pounds at 550°. For 150 pound lines, specify No. 141/2P.



CRANE

NATION-WIDE SERVICE THROUGH BRANCHES AND WHOLESALERS IN ALL MARKETS

CRANE CO., GENERAL OFFICES:
836 S. MICHIGAN AVE., CHICAGO
VALVES • FITTINGS • PIPE
PLUMBING • HEATING • PUMPS

PLANT OPERATIONS

Ideas for Operating Men

BUYING A SOOT BLOWER

By W. F. SCHAPHORST, M.E.

The following rule has been worked out for packers who might be interested in the subject of soot blowers. Application of the rule will determine the amount a packer can afford to invest in such a blower in order to show a reasonable return on his investment in the equipment.

Assuming a soot blower should pay 25 per cent on the investment, including interest, depreciation, and upkeep, the amount of money a packer can afford to spend for the device can be figured as follows:

Take the average temperature of the chimney gas in degrees Fahrenheit before installing the soot blower and from it subtract the temperature the soot blower manufacturer proposes to give as an average after installing the blower. Multiply this difference by 457. Divide the result into the heat value per pound of the fuel that is being used. Then multiply by the boiler efficiency in per cent before installing the soot blower. Add one to the result.

Divide that into the number of tons of fuel burned per year and call the result A. Multiply the number of boilers by 42 and call that B. Subtract B from A. Multiply by the cost of fuel in dollars per ton, and, lastly, multiply that result by 4. The answer is the investment in dollars that can be made in a soot blower.

For example, if annual fuel consumption in a given furnace is 10,000 tons of coal per year, heat value of coal is 12,000 B.t.u. per lb., boiler efficiency before installation of the cleaner is 70 per cent, temperature before installing the blower is 600 deg. F., and after installing an average of 550 deg. is promised (thus giving a temperature difference of 50 deg. F.), number of boilers

is one and the cost of the coal is \$5 per ton, substitution in the above rule will show that \$4,460 can be invested in a blower.

It is assumed in the above rule that 18 lbs. of air are used per pound of coal as fired, that there are six blower elements in an average installation, that the boiler is cleaned four times per day, that the boiler is cleaned and operated 300 days per year, and that the average rate of evaporation is 6 lbs. of steam per pound of coal burned.

BRINE DENSITY INDICATOR

The density of refrigerating brine must be maintained higher than is actually necessary in order to obviate any possibility of freezing in shell coolers and brine tanks. The operating engineer should test the brine frequently, especially where open brine systems are employed, to prevent shut-downs. Even in plants where this practice is followed, it is usually considered necessary to maintain the brine at a strength which will provide a reasonable margin of safety.

Brine used in open systems absorbs moisture from the air and from hot carcasses and product. Its volume is increasing and its specific gravity decreasing constantly. Each time brine traverses the length of an open spray deck it loses $\frac{1}{10}$ of 1 per cent in strength. Consequently, the need for a periodic, careful check on brine density is apparent.

An automatic brine density recorder is available and is finding increasing application in meat packing plants, not only because it provides a check on brine density, but also because it discourages waste of salt. It operates electrically.

WATER HEATING COSTS

"Our utility company makes a rate of 1c per kw.h. for electricity for heating water," an eastern packer writes. "This rate is available only during off-peak hours. How does electricity at this price compare in cost with other fuels available for water heating?"

Inasmuch as the rate of 1c per kw.h.

is offered only during off-peak hours, the packer will have to install a storage heater if he elects to use electricity for water heating. Costs of electricity and other fuels for water heating are given in the table to be found at the end of this article.

Electricity, therefore, is expensive for water heating, compared with results with other fuels.

COMPARATIVE FUEL COSTS

FUEL	COST	UNIT	COST PER 1,000 B.T.U.	EFFICIENCY	OPERATING COST PER 1,000 B.T.U.
Electricity	1c	kw.h.	\$.292	100	\$.292
Gas65c	1,000 cu. ft.	.081	40	.2025
Distillate	7c	gallon	.053	50	.106
Coal	\$12.00	ton	.046	55	.084

DEW POINT TEMPERATURES

Unit coolers are used for cooling and air conditioning many departments in the meat plant, including smoked meat hanging and wrapping rooms and summer sausage drying rooms. A unit may function satisfactorily for a long period, but suddenly become temperamental and fail to maintain the relative humidity desired. The moisture in the air of the room increases; meats do not dry properly; the inside of wrappers and packages become damp; water stands on the floor.

The operator may find no fault apparent after a careful check of the unit, and may be at a loss to account for the room conditions. However, the first step to take to solve the problem is to determine the temperature of the refrigerating brine or water. Dew point temperature of the apparatus is generally not known, and unless the use of a psychrometric chart is understood, and all conditions are checked, it is very easy to arrive at a wrong conclusion.

Room dew point may be defined as the temperature at which moisture vapor in the air of the room condenses. Dew point of the air of a room may be reduced by removing some of the moisture vapor from the air. This is done by lowering the temperature of the air, which, in the case of unit coolers, means lowering the temperature of the refrigerating brine or water through which the air is circulated before being discharged into the room.

It is good practice to maintain the temperature of the refrigerating brine or water at 5 degs. F. below the dew point temperature. Dew point temperature can be determined quickly by subtracting 20 from the room dry bulb temperature when the relative humidity of the room is 50 per cent, subtracting 15 from the dry bulb temperature when relative humidity is 60 per cent, subtracting 10 from the dry bulb temperature when the relative humidity is 70 per cent, and subtracting 5 from the dry bulb temperature when the relative humidity is 80 per cent.

The rule, in other words, is that for each 10 degs. increase in relative humidity above 50 per cent, 5 is subtracted from the dry bulb temperature. The difference is the percentage of relative humidity.

If the temperature of the refrigerating brine or water in a unit cooler increases above the dew point temperature, the air leaving the unit will be saturated for the prevailing room temperature and will give up moisture vapor to the air of the room. An increase in the relative humidity of the room air results. It is a good plan to shut off the refrigerating brine or water under such circumstances and to operate the unit dry until normal humidity conditions have been restored.

Watch the Classified Advertisements page for bargains in equipment.

PATAPAR PREVENTS THESE WRAPPER TROUBLES

Reg. U. S. Pat. Off.



LEAKS

Your customers don't like leaky packages. And the way you can avoid leaks is to use Patapar wrappers. Patapar is insoluble. It is strong when wet. A good way to make customers happy.



GREASE SPOTS

Many a wrapper has been ruined because of the way it absorbs grease. Messy stains appear on the outer surface. Weak spots develop. That's the time you need Patapar. It resists grease penetration . . . leaving a clean outside surface.



FUZZY FIBRES

When women remove a wrapper and find fuzzy fibres or bits of paper sticking to the food—naturally they are annoyed.

Easy way to keep them happy is to use Patapar. It leaves no fuzzy fibres. Pulls away cleanly.



ODORS

Delicate foods often acquire the odor or taste of the paper they are wrapped in. This won't happen if you use Patapar. It is odorless and tasteless.



HOMELY APPEARANCE

No food looks its best in a dull, off-color wrapper. The whiteness of Patapar has an irresistible appeal. And Patapar can be beautifully printed with inks that are color-fast and harmless to health.

If the wrapper you are now using is giving you any of these troubles, it's time to investigate Patapar Vegetable Parchment. Just tell us the type of wrapper in which you are interested and we'll gladly send samples.

Paterson Parchment Paper Company

Headquarters for Genuine Vegetable Parchment since 1885

Bristol, Pennsylvania

West Coast Plant: 340 Bryant Street, San Francisco, California

Branch Offices: 120 Broadway, New York, N.Y. • 111 W. Washington St., Chicago

Patapar Vegetable Parchment

Reg. U. S. Pat. Off.

Insoluble • Grease-Resisting • Odorless

REFRIGERATION and Air Conditioning

MEAT PLANT REFRIGERATION

A Complete Course for
Executives and Workers
Prepared by—

The National Provisioner

LESSON 76

Compressor Overhaul

THIS is the second of two lessons on when and how to overhaul the ammonia compressor. The first was published in the September 7 issue of THE NATIONAL PROVISIONER.

Valves are examined for pits, cracks and cage tightness. Springs which have lost their tension, or are broken or worn, are replaced. Carbon and residue are cleaned from valve seats. Warped plate valves and broken cages are discarded; poppet valves are reground.

Small pieces of springs sometimes break off and may cause considerable damage to cylinder walls before being discharged with the exit gas. Valves are checked by pouring gasoline over them and if the gasoline does not leak through, the valves are tight. Suction valves should close with a snap when pressed down. Springs are inspected and if not clean are adjusted or renewed. The safety head must be tight for efficient results. It can be ground in.

Crosshead shoes on horizontal compressors have .002 in. clearance between top of shoe and slide. No sidewise motion is permitted. Tight spots on crankpin bearings are scraped. Oil grooves are cleaned and their edges rounded.

Determining Clearances

Clearance between end of piston and cylinder head is gauged after pistons have been returned to the cylinders and cylinder head has been replaced. One-eighth inch lead wire is placed in cylinder at each end through open valve ports and compressor is then turned over and the wire flattened. Clearance is determined by measuring the thickness of the wire.

Clearance is 20 per cent less at crank end of a horizontal compressor than at head end to allow for expansion, and must be sufficient to prevent piston striking heads. One-sixteenth inch end

play in crank shaft is permissible for enclosed compressors, but more than this is taken up by thrust collar adjustment.

All new and rough bearings are scraped to a good fit with a scraper and lamp black; all bearings are oiled before being returned to machine. If piston pins are worn on the pressure side they are turned 180 degrees. Rod packing is damaged if run in too tight. New packing should be operated as loosely as possible with a little oil permitted to drip from it. When packing warms up, it is loosened a trifle and retested.

Rings are cut square, not spirally, and space is left between the ends for expansion. This prevents squeezing the rod. Spring lantern glands are effective with semi-metallic packing; they are large and fit around the shaft, but are not large enough to ride the shaft. Spring lanterns prevent squeezing the packing.

Compressors are protected by a high pressure relief valve and a connection into the suction line. A leaky pressure relief valve is wasteful and should be renewed and returned to the factory for repair.

All oil sludge and hard particles are wiped from the crankcase. The oil feed pump is inspected and should be repaired or replaced if it is in bad condition. The oil strainer is cleaned; if it is

broken it is replaced or soldered. Oil lines are blown out with steam or air. Belt drive should be tight and not slip. All openings and sight feed glasses are cleaned.

Suction scale traps protect wearing parts of compressor. They are dismantled and cleaned. Mud in water jackets is flushed out or scraped loose.

If an increase in compressor speed is desired, the manufacturer or someone thoroughly acquainted with these machines should be consulted. A permanent record should be kept of all overhauling and clearances, as well as the cost of the work.

Starting Up After Overhaul

The overhauling job should not be hurried. In starting up an overhauled compressor the operator should check all valves between compressor and condensers to see that they are open. Sometimes a relief valve fails to blow and dangerous pressures may be built up in cylinder and connecting piping. Operator should also make certain that water is running over the condensers, and he should watch head pressure gauge when starting.

Suction valves should be opened slowly, especially if the machine has been shut down for a long period. If discharge line suddenly becomes cold, liquid is returning with the gas. Suction should be throttled until the line warms; otherwise, the compressor may be wrecked. If there is slamming or pounding, suction should be throttled until noise ceases since it is an indication of a dangerous condition.

System should be pumped out thoroughly before opening any part of it for alterations or repairs. Ammonia joints should be broken carefully to see that the pressure is off and that the ammonia is out. Bolts should be loosened and the joint separated gradually. A joint under pressure should not be strained since the metal is cold and it might snap. If a joint continues to leak after being pulled up reasonably tight, the gasket should be renewed.

Safety Hints

The following precautions should be observed at all times:

Don't climb upon an ammonia compressor while it is running.

Don't adjust valve gears when a machine is operating.

Don't attempt to clean a flywheel in motion.

The floor around the compressor should be clean. There should be no rags, oil, rubbish, wrenches, packing or parts lying about.

Examine governor belt carefully when

37 LESSONS Now Available IN PERMANENT FORM

The first 37 lessons in The National Provisioner's School of Refrigeration are now available in book form. The volume is indexed to permit ready reference to the many points on any subject covered in the articles. The edition is limited. The price is \$1.50. Order your copy now.

THE NATIONAL PROVISIONER
407 So. Dearborn St., Chicago, Ill.

Enclosed is check or money order for \$1.50 for Volume 1, "Meat Plant Refrigeration."

Name _____

Street _____

City _____

engine is idle. Your life, and perhaps the lives of others, may be in danger if it fails.

Don't work on unsafe platforms.

Keep all tools sharp and in good repair. Many injuries are caused by wrenches slipping.

Don't leave tools on platforms, ladders or other elevated places.

Take no chances with ropes or chains; be certain they will handle the load. Make no lift until reasonably sure everything is safe. Make certain the hitch will not slip.

Keep clear of electric wires while working upon platforms.

Don't use a ladder with broken rungs or rails. Set it so that it will not slip; tie it if necessary.

Slipping causes many accidents. Use both hands when climbing a ladder. Pass up tools with a rope.

Don't play practical jokes or indulge in horseplay.

Keep oil and gasoline in safety cans.

Don't take chances.

Don't neglect an injury, however slight. Obtain first aid.

EDITOR'S NOTE. — Electric motor types will be discussed in Lesson 77.

Watch the Classified Advertisements page for bargains in equipment.

FINANCIAL NOTES

Quarterly dividends of 50c have been declared by Geo. A. Hormel & Co. on its common and preferred stock, payable October 15 to stockholders of record on September 28.

John Morrell & Co. has announced a quarterly dividend of 50c on its common stock, payable October 25 to shareholders of record on September 28.

First National Stores has declared a quarterly dividend of 62½c on common stock, payable October 1 to stockholders of record on September 14.

Rath Packing Co. has announced a dividend of 25c on its common stock, payable October 1 to all stockholders of record on September 20.

PACKER AND FOOD STOCKS

Price ranges and total sales of listed stocks during the week ended September 11:

	—Week ended Sept. 11—				
	Sales	High	Low	Close	Close
Amal. Leather.	300	13½	1%	1%	1½
Do. Pfd.	10
Amer. H. & L.	2,500	4½	4½	4½	4½
Do. Pfd.	100	27½	27½	27½	26½
Amer. Stores	300	12	12	12	12½
Armour Ill.	17,100	4½	4½	4%	4½
Do. Pr. Pfd.	1,800	42	42	42	43½
Do. Pfd.	64½
Do. Del. Pfd.	100	105	105	105	101½
Bechmark Pack.	100	114	114	114	114
Brockack, H. C.	2
Do. Pfd.	10	19½	19½	19½	19
Chick. Co. Oil.	200	10½	10½	10½	10½
Childs Co.	600	2½	2½	2½	2½
Cudahy Pack.	1,200	12½	12½	12½	11
Do. Pfd.	140	64½	64½	64½	65
First Nat. Strs.	300	41½	41½	41½	41½
Gen. Nat. Strs.	4,100	40%	40	40	42
Do. Pfd.	100	116	116	116	116
Giffen Co.	2,300	13%	13%	13%	14½
Do. Pfd.	40
Gobel Co.	2,000	2½	2½	2½	2½
Gr. A & P.	225	96½	96½	96½	95½
Do. Pfd.	25	126	126	126	125
Hormel, G. A.	200	30½	30½	30½	31
Hygrade Food	100	1%	1%	1%	1½
Kroger G & B.	4,400	30%	30	30	30½
Libby McNeill.	2,250	6½	6½	6½	6½
McCollum Co.	800	4%	4%	4%	4½
M. H. Pfd.	110	6½	6½	6½	6½
Morrell & Co.	100	35	35	35	35
Nat. Tea	1,800	5%	5%	5%	5½
Proc. & Gamb.	2,000	63	62½	63	61
Do. Pfd.	130	117	117	117	115
Rath Pack.	38½
Safeway Strs.	3,800	43	43	43	43½
Do. 5½ Pfd.	1,080	107½	107	107½	107
Stahl Meyer	1½
Swift & Co.	24,400	19	18½	19	18½
Do. Int'l.	17,400	17%	17%	17%	18½
Truitt Corp.	8½
U. S. Leather	1,300	4½	4½	4½	4½
Do. A	1,100	8%	8	8	8
Do. Pr. Pfd.	100	50%	50%	50%	48
United Stk. Yds.	100	1%	1%	1%	1½
Do. Pfd.	500	6½	6½	6½	6½
Wesson Oil	900	16½	16½	16½	17½
Do. Pfd.	200	59½	59½	59½	58
Wilson & Co.	8,300	4½	4½	4½	4½
Do. Pfd.	600	55	55	55	56½

PERISHABLE FREIGHT HEARING

Replenishing service on packinghouse product and fresh meats, refrigeration charges from Illinois and Iowa to interstate points and handling of shipments in bond under government seal will be among the topics discussed at the next shippers' public hearing of the National Perishable Freight committee. The hearing will be held at Union Station bldg., Chicago, on October 1. Shippers wishing to present their views may appear before the committee or communicate with the chairman, J. J. Quinn, prior to October 1.



Refrigeration

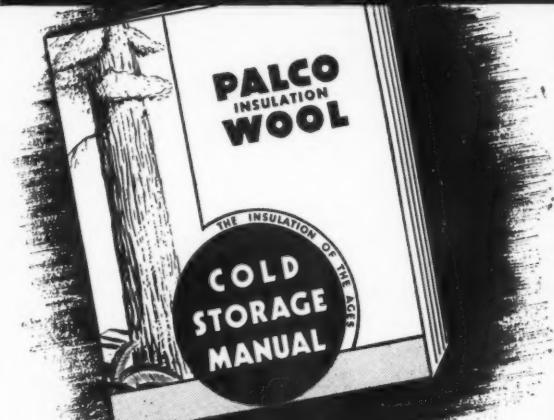
OFFERS YOU

- Power Savings up to 34 per cent, using booster machines of the type illustrated.
- Greater capacities thru advanced design, higher speeds and larger sizes—now up to 17½" by 19", 4 cylinders.
- Utmost reliability—forced oiling, patented Flexo-Seal, perfected valves, honed cylinders.
- Bulletins and recommendations to meet your exact needs write

FRICK CO.
Waynesboro,
Penna.

Frick 13½" by 9" Ammonia Booster Compressor at the Merchants Ice and Co. Co., San Francisco, California.

Here's Helpful Information on CONSERVING LOW TEMPERATURES ECONOMICALLY

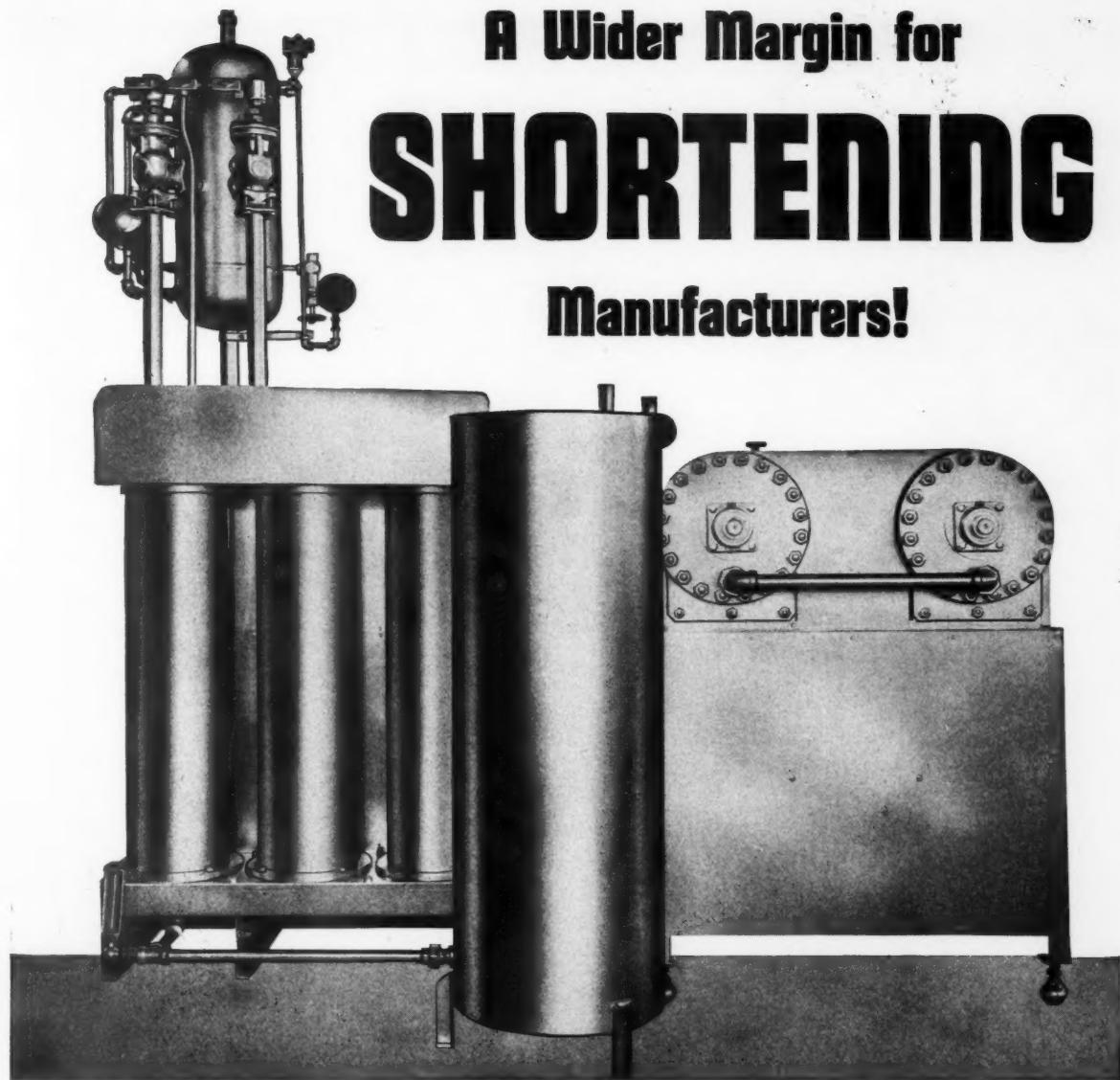


Your request will bring it promptly

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100 Bush St., San Francisco
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A Wider Margin for
SHORTENING
Manufacturers!



THREE are two good reasons why the Votator has been adopted so rapidly by the vegetable-shortening industry.

First, the creamier, whiter, more uniform product made possible by the revolutionary Votator process. Second, the manufacturing *economies* of this continuous, closed-system method.

And now that the Votator is being manufactured in a 3-tube model that has 50% greater capacity, these manufacturing economies show up even more impressively... Shall we send you all the facts? Address:

VOGT PROCESSES

*A Division of the Girdler Corporation, Incorporated
Louisville, Kentucky*



"WHAT . . . MORE PINS IN THE MAP . . . ?"

"Yes sir-ee, Harry,—and what's more I'm going to keep on sticking 'em in. We've been getting lots of new accounts lately and we're holding 'em."

"How do you account for that, Bill?"

"Well, six months ago we switched to Strange. They tailor-make our seasonings for us. They have the technical talent, laboratories and testing kitchen which we don't have. They call it 'Flavor Control' but I call it 'Customer Control'. Get the idea, Harry?"

WM. J. *Strange*

Soluble Seasonings • *Peacock Brand Certified Food Colors*
Branding Inks • *Nitrite Tablets* • *Curing Tablets*

COMPANY, 2534-40 W. Monroe St., Chicago
923 E. Third St., Los Angeles 1250 Sansome St., San Francisco
In Canada: J. H. Stafford Co., Ltd., 21 Hayter St., Toronto, Ontario

Lard Holdings Decline 30 Million Pounds in August

PACKERS withdrew 30 million lbs. of lard from storage during August and stocks in the United States on September 1 totaled 272,887,000 lbs. compared with 303,208,000 lbs. on August 1 and the five-year average of 101,838,000 lbs. The first significant break in lard accumulations came in July after an all-time high tide of 306,774,000 lbs. was registered on July 1.

Total pork holdings dropped from 548,688,000 lbs. on August 1 to 418,015,000 lbs. on September 1, being approximately 131 million lbs. smaller. However, compared with the five-year average for September 1, stocks of pork were still high, the average for September 1 stocks being 361,881,000 lbs.

Frozen pork in storage declined from 217,910,000 lbs. to 141,422,000 lbs. during August. Frozen pork holdings were still 53 million lbs. above the five-year average for that date. S. P. pork stocks, cured and in cure, while below August 1 holdings, were approximately equal to the five-year average. Stocks of D. S. cured pork were slightly under the five-year average for September 1, and the amount of D. S. pork in cure was 5½ million lbs. above the average for that date.

There was little change in the amount of beef stocks, either cured or frozen, from August to September 1. There was a considerable increase in the volume of S. P. pork put in cure during the month. A total of 170,792,000 lbs. was placed in

cure against 143,139,000 lbs. during July, 1940, and 118,751,000 lbs. during August, 1939.

Storage stocks in the United States on September 1, as reported by the U. S. Department of Agriculture:

	Sept. 1, 1940, lbs.	Aug. 1, 1940, lbs.	5 yr. av. 1940, lbs.
Beef, frozen..	25,501,000	31,816,000	30,067,000
In cure....	7,308,000	7,159,000	10,184,000
Cured.....	2,780,000	3,029,000	4,473,000
Pork, frozen..	141,422,000	217,910,000	88,328,000
In cure....	42,417,000	52,574,000	36,973,000
D. S. cured..	34,541,000	41,266,000	35,243,000
S. P. in cure..	123,702,000	143,075,000	127,693,000
S. P. cured..	75,933,000	92,963,000	73,644,000
Lamb and mutton, frozen.	3,214,000	3,342,000	2,122,000
Frogs, and cured trunks, etc.	66,944,000	77,251,000	59,821,000
Lard.....	272,887,000	303,208,000	101,883,000
Product placed in cure during:			5 yr. av.
	Aug. 1940	Aug. 1939	
Beef, frozen..	14,801	13,350,000	18,121,000
In cure....	6,410,000	5,874,000	6,825,000
Pork, frozen..	35,496,000	28,322,000	28,686,000
D. S. pork, put in cure....	37,182,000	40,689,000	34,441,000
S. P. pork put in cure....	170,792,000	143,139,000	118,751,000
Lamb & Mutton frozen.....	1,246,000	1,192,000	1,002,000

Total stocks of pork and lard on hand in the United States during the first eight months of 1940:

	All Pork lbs.	Lard lbs.
January 1	469,459,000	162,105,000
February 1	587,708,000	201,822,000
March 1	650,653,000	236,640,000
April 1	653,552,000	289,510,000
May 1	611,036,000	269,052,000
June 1	587,530,000	283,844,000
July 1	597,074,000	305,714,000
August 1	548,688,000	303,208,000
September 1	418,015,000	272,887,000

Stocks of pork and lard on hand in

ALL AVERAGES CUT OUT BETTER, ESPECIALLY HEAVY HOGS

Cut-out results improved on all weights during the week, with heavy butchers showing the most improvement. Light weights again cut at a profit. Hog costs dropped from 35 to 47c per cwt. compared with last week's average costs. Product values declined somewhat, due chiefly to weakness in fresh pork cuts, which was particularly noticeable in loin prices.

	Pct. live wt.	Price per lb.	Value per cwt.	Pct. live wt.	Price per lb.	Value per cwt.	Pct. live wt.	Price per lb.	Value per cwt.
<u>180-220 lbs.</u>									
Regular hams	14.00	14.5	\$2.03	13.80	14.6	\$2.01	13.70	14.7	\$2.01
Picnics	5.60	10.8	.60	5.40	10.7	.58	5.30	10.4	.55
Boston butts	4.00	15.4	.62	4.00	14.3	.57	4.00	12.8	.51
Loins (blade in)	9.80	18.5	1.81	9.60	17.5	1.68	9.50	15.0	1.43
Bellies, S. P.	11.00	10.2	1.12	9.70	10.2	.99	8.00	9.5	.76
Bellies, D. S.	2.00	7.1	.14	4.00	7.0	.28
Fat backs	1.00	4.6	.05	3.00	4.9	.15	4.00	5.4	.22
Plates and jowls	2.50	4.2	.11	3.00	4.2	.13	3.40	4.2	.14
Raw leaf	2.10	5.0	.11	2.20	5.0	.11	2.00	5.0	.10
P. S. lard, rend. wt.	12.40	5.2	.64	11.00	5.2	.57	10.30	5.2	.54
Spareribs	1.60	11.1	.18	1.50	7.6	.11	1.50	5.4	.08
Trimmings	3.00	9.2	.28	2.80	9.2	.26	2.80	9.2	.26
Feet, tails, neckbones	2.0003	2.0003	2.0003
Offal and miscellaneous222222	...
TOTAL YIELD AND VALUE	69.00	\$7.80	70.00	...	\$7.55	70.50	...	\$7.13	...
Cost of hogs per cwt.....		\$6.93			\$7.06			\$6.93	
Condemnation loss04			.04			.04	
Handling and overhead66			.57			.51	
TOTAL COST PER CWT.	87.63		\$7.67			\$7.48			
TOTAL VALUE	7.80		7.55			7.13			
Loss per cwt.....12			.35			
Loss per hog.....28			.89			
Profit per cwt.....17			
Profit per hog.....34			

the United States on September 1 for each of the past ten years were as follows:

	All Pork lbs.	Lard lbs.
1940	418,015,000	272,887,000
1939	360,932,000	112,145,000
1938	334,777,000	116,820,000
1937	367,595,000	118,094,000
1936	420,848,000	110,561,000
1935	325,249,000	53,581,000
1934	542,010,000	107,441,000
1933	756,414,000	224,476,000
1932	378,876,000	100,577,000
1931	585,063,000	96,047,000
1930	550,959,000	88,868,000

JULY MEAT PRODUCTION

Tonnage of meat produced in packing plants under federal inspection (dressed weight of animals slaughtered) during July with comparisons (figures in millions of pounds):

	Beef	Veal	Lamb & Mutton	Lard	Pork & Lard*
	Beef	Veal	Mutton	Lard	Lard*
1940	421	51	55	596	106
July	305	45	52	694	124
June	418	49	57	676	127
May	409	45	57	623	117
March	377	42	55	690	129
February	377	38	56	742	142
January	431	44	67	939	182
July					
1939	399	47	53	534	94
1938	397	47	55	437	73
Jan.-July					
1940	2,819	314	399	4,960	926
1939	2,666	314	395	4,018	721
1938	2,733	328	416	3,473	597

*Unrendered. **Rendered.

MEAT IMPORTS AT NEW YORK

Imports for the period August 29 to September 4, inclusive, at New York:

Point of origin	Commodity	Amount, lbs.
Argentina—Canned corned beef.....	5,400	
—Canned roast beef.....	900	
Canada—Fresh frozen pork cuts.....	1,875	
—Fresh chilled pork cuts.....	8,107	
—Smoked back bacon.....	1,937	
—Smoked pork middles.....	37	
—Smoked pork backs.....	500	
Cuba—2,309 quarters fresh chilled beef.....	369,005	
—Fresh frozen beef trimmings.....	1,071	
—Fresh frozen veal cuts.....	5,003	
England—Cooked sausage in tins.....	720	
Paraguay—Beef extract in tins.....	3,858	

CANADIAN WILTSHIRE EXPORTS

Volume of Wiltshire sides exported from Canada during August totaled 21,877,742 lbs. compared with 19,051,149 lbs. during July and 10,460,884 lbs. during June, 1940. Sides exported from Canada during the first eight months of 1940 totaled 136,838,096 lbs. The largest volume was in the 55@60-lb. weight range; exports in this range totaled 7,787,813 lbs. The second largest volume was in weights from 60@65 lb. and totaled 6,971,939 lbs.

CHICAGO PROV. SHIPMENTS

Provision shipments from Chicago for the week ended on September 7, 1940:

Week Sept. 7	Previous week	Same week '39
Cured meats, lbs. 15,937,000	20,106,000	16,406,000
Fresh meats, lbs. 52,569,000	51,441,000	50,918,000
Lard lbs.....	4,921,000	6,013,000

CHICAGO PROVISION MARKETS

CASH PRICES

Based on actual carlot trading Thursday, September 12, 1940

REGULAR HAMS

	Green	*S.P.
8-10	13 1/2	14
10-12	13 1/2	14
12-14	14 1/2	14 1/2
14-16	14 1/2	15 1/2
10-16 range	14 1/2	...

BOILING HAMS

	Green	*S.P.
16-18	14 1/2 @ 14 1/2	15 1/2
18-20	15	15 1/2
20-22	15	15 1/2
16-20 range	14 1/2 @ 14 1/2	...
16-22 range	14 1/2 @ 14 1/2	...

SKINNED HAMS

	Green	*S.P.
10-12	15 1/2	15 1/2
12-14	15 1/2	16 1/2
14-16	15 1/2	16 1/2
16-18	15 1/2 @ 15 1/2	16 1/2
18-20	14 1/2	15 1/2
20-22	13 1/2	14
22-24	12 1/2	13 1/2
24-26	12 1/2	12 1/2
25-30	11 1/2	12
25/up, No. 2's inc.	11 @ 11 1/2	...

PICNICS

	Green	*S.P.
4-6	11 1/2	11 1/2
6-8	10 1/2	11 1/2
8-10	10 1/2 @ 10 1/2	10 1/2
10-12	10	10 1/2
12-14	9 1/2	10 1/2
8/up, No. 2's inc.	9 1/2	...

Short shank 1/2 @ 1/2c over.

BELLIES

	(Square cut seedless)	Green	*D.C.
6-8	10 1/2	11 1/2	11 1/2
8-10	10 1/2	11 1/2	11 1/2
10-12	10 1/2	11 1/2	11 1/2
12-14	10 1/2	11 1/2	11 1/2
14-16	10 @ 10 1/2	11	10 1/2
16-18	9 1/2	10 1/2	10 1/2

*Quotations represent No. 1 new cure.

GREEN AMERICAN BELLIES

	9	8 1/2
20-25	8 1/2	8 1/2

D. S. BELLIES

	Clear	Rib	*D.C.
16-18	8 1/2	...	8 1/2
18-20	8	8	8
20-22	7 1/2	7 1/2	7 1/2
25-30	7 1/2	7 1/2	7 1/2
30-35	7 1/2	7 1/2	7 1/2
35-40	7 1/2	7 1/2	7 1/2
40-50	7 1/2	7 1/2	7 1/2

D. S. FAT BACKS

	5 1/2	5 1/2	6	6 1/2	6 1/2
8-10	5 1/2	5 1/2	6	6 1/2	6 1/2
10-12	6	6	6 1/2	6 1/2	6 1/2
12-14	6 1/2	6 1/2	6 1/2	6 1/2	6 1/2
14-16	6 1/2	6 1/2	6 1/2	6 1/2	6 1/2
16-18	7	7	7	7	7
18-20	7 1/2	7 1/2	7 1/2	7 1/2	7 1/2
20-25	7 1/2	7 1/2	7 1/2	7 1/2	7 1/2

OTHER D. S. MEATS

Regular plates	6-8	6 1/2
Clear plates	4-6	5 1/2
D. S. joint butts	4 1/2	4 1/2
S. P. jowlies	4 1/2	4 1/2
Green square jowlies	5 1/2	5 1/2
Green rough jowlies	4 1/2 @ 4 1/2	4 1/2 @ 4 1/2

WEEK'S LARD PRICES

Prices of cash, loose and leaf lard on the Chicago Board of Trade:

	Cash	Loose	Leaf
Saturday, Sept. 7	5.00b	5.15a	5.37 1/2n
Monday, Sept. 9	4.82 1/2ax	5.15ax	5.37 1/2n
Tuesday, Sept. 10	4.85n	5.15ax	5.37 1/2ax
Wednesday, Sept. 11	4.96n	5.15ax	5.37 1/2b
Thursday, Sept. 12	4.85n	5.15ax	5.40
Friday, Sept. 13	4.80n	5.15ax	5.37 1/2n

Packers' Wholesale Prices

Refined lard, tierces, f.o.b. Chgo.	7 1/2
Kettle rend., tierces, f.o.b. Chgo.	8 1/2
Leaf, kettle rend., tierces, f.o.b. Chgo.	8 1/2
Neutral, tierces, f.o.b. Chicago	7 1/2
Shortening, tierces, c.a.f.	9 1/2

Havana, Cuba Lard Price

Wednesday, September 11, 1940

Pure lard 10.35

FUTURE PRICES

SATURDAY, SEPTEMBER 7, 1940

Open High Low Close

LARD—				
Sept.	4.85	4.90	4.85	4.90b
Oct.	4.87 1/2	4.95	4.95	4.87 1/2b
Dec.	5.02 1/2	5.17 1/2	5.12 1/2	5.17 1/2
Jan.	5.27 1/2	5.25	5.25	5.27 1/2
Mar.	6.10	6.10	6.07 1/2	6.10b
May	6.27 1/2	6.30	6.25	6.30b

Sales: Sept. 3; Oct. 2; Dec. 7; Jan. 2; Mar. 1; May. 3; total 18 sales.

Open interest: Sept. 1; Oct. 866; Dec. 1,045; Jan. 689; Mar. 33; May. 85; total, 2,719 lots.

CLEAR BELLIES—

CLEAR BELLIES—				
Sept.	7.87 1/2	7.85	7.87 1/2b	7.85
Oct.	7.85	7.95	7.95ax	7.95ax

MONDAY, SEPTEMBER 9, 1940

LARD—

LARD—				
Sept.	4.82 1/2	4.85	4.82 1/2	4.82 1/2b
Oct.	4.87 1/2	4.87 1/2	4.82 1/2	4.85
Dec.	5.07 1/2	5.15	5.07 1/2	5.07 1/2ax
Jan.	5.17 1/2	5.25	5.17 1/2	5.25ax
Mar.	5.95	5.95	5.95	5.95b
May	6.07 1/2	6.12 1/2	6.07 1/2	6.12 1/2b

Sales: Oct. 15; Dec. 9; Jan. 10; Mar. 2; total, 36 sales.

Open interest: Sept. 2; Oct. 831; Dec. 1,045; Jan. 702; Mar. 37; May. 89; total, 2,706 lots.

CLEAR BELLIES—

CLEAR BELLIES—				
Sept.	7.85	7.95	7.85ax	7.95ax
Oct.	7.85	7.95	7.85ax	7.95ax

WEDNESDAY, SEPTEMBER 11, 1940

LARD—

LARD—				
Sept.	4.72 1/2	4.82 1/2	4.82 1/2	4.72 1/2
Oct.	4.82 1/2	4.82 1/2	4.80	4.80ax
Dec.	5.02 1/2	5.02 1/2	4.97 1/2	4.97 1/2
Jan.	5.12 1/2	5.12 1/2	5.10	5.10ax
Mar.	5.90	5.90	5.87 1/2	5.87 1/2ax
May	6.10	6.10	6.05	6.05ax

CLEAR BELLIES—

CLEAR BELLIES—				
Sept.	7.72 1/2	7.72 1/2	7.72 1/2ax	7.72 1/2ax
Oct.	7.72 1/2	7.72 1/2	7.72 1/2ax	7.72 1/2ax

WANT A GOOD MAN?

Watch the Classified Advertisements page for good men.

Provisions and Lard

PRICES of lard and pork products turned downward this week with the weakness in hogs and the reactionary tendency in most commodities.

LARD.—Last weekend easiness in lard futures carried over into the new period and prices declined rather sharply on Monday under selling prompted by weakness in hogs and cotton oil. The nearby was held comparatively firm by small lot cash house buying in withdrawing hedges. Selling pressure lightened Tuesday and values held about steady; selling was mostly October liquidation. Hedge removals by cash houses aided the market.

There was a mild rally at midweek as speculative buying broadened somewhat. Realizing and larger packer selling checked the upturn. Lard futures worked lower Thursday as speculative selling for long account found less demand from cash sources. New investment buying failed to materialize. Some faltering in cash demand has led to trade selling and professionals have been inclined to press the market. Thursday's close was 7 1/2 points (September) to 15 points under the preceding Friday. Loose lard was at a premium over cash again this week.

Demand was fair at New York and the market was about steady. Prime western was quoted at 5.65@5.70c; middle western, 5.50@5.60c; New York City in tierces, 4 1/2@5c; tubs, 6@6 1/2c; refined continent, 6 1/4@6 1/2c; South America, 6 1/2c; Brazil kegs, 6 1/2@6 1/2c, and shortening in carlots, 8 1/2c, smaller lots, 8 1/2c.

CARLOT TRADING.—Offerings of light and medium green regular hams exceeded interest in them and prices were off 1/2@1/4c. Demand was limited for fresh green skinned hams and sharply lower prices failed to attract buyers; the light end was off 1@1 1/4c while the heavies were down 1/4@1/2c. Light S.P. skinned hams were also discounted. Picnics were mostly quiet with the 6/8 and 8 and up moving at successively lower prices; the list was down 1/4@1/4c except for the 4/6, offered at 11 1/2c. Green seedless bellies opened fairly active and interest was well maintained with the medium weights down 1/4c; cured bellies were steady on inquiries and light offerings.

After a fair weekend movement D. S. bellies were quiet and steady; lower bids were rejected and the list was unchanged. Heavy D. S. fat backs and the 6/8 average were steady to firm this week; the market was generally quiet with some local and outside trade. Bids under the list were declined late in the week.

FRESH PORK.—Loins bore the brunt of slack demand and weakness in the hog market early this week. Fresh pork prices steadied a little near the early lows as the week wore on and quotations were more uniform. The

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MOTOCO
INDUSTRIAL THERMOMETERS

8/10 loins were 19 1/4c, down 2 1/4c from last Friday, and the 16/22 were off 1 1/4c at 12 1/4c. Boston butts were uneven with the 4/6 quoted Thursday at 16 1/4c, down 1c on the week. Ribs were steady. Good demand brought higher prices for pork trimmings and fresh regulars advanced to 9 1/2c, up 3/4c.

Personalities and Events

(Continued from page 22)

at \$5,000, mostly in damaged product. It was fully covered by insurance. When city firemen arrived, Tovrea company firemen had the blaze almost checked.

Purchased by Swift & Company in 1928, the Interstate Packing Co., Winona, Minn., began operating under the Swift & Company name early this month. Previously, it had conducted operations under its old name. R. E. Leonard, general manager, will continue in his present capacity. The firm has handled approximately 3,000,000 head of livestock since being taken over by Swift.

Armour and Company received bids on September 7 for a new processing building, second step in a modernization program being carried out by the company at its Kansas City, Kas., property. Work started in June on a large beef unit in the center of the company's main building group. The processing plant will be a two-story, reinforced concrete structure, 150 by 200 ft., designed to bear two additional stories later.

City council of Uvalde, Tex., recently invited bids on the construction of a new city abattoir. Structure will be of hollow tile and concrete construction, measuring 25 by 40 ft. in size.

Pierce Packing Co., Billings, Mont., contemplates expenditure of approximately \$25,000 for improvements in the near future. In 1939 this company and the Midland Empire Packing Co. of Billings slaughtered a total of 69,562 cattle, calves, hogs and sheep.

Retail meat dealers from Wisconsin will convene at Racine on September 15 and 16 for the annual convention of the Wisconsin State Association of Retail Meat Dealers. Herman Koerble, Milwaukee, newly elected president of the national association, will be among those attending.

James Young, pork department, Armour and Company, Chicago, visited at the plant of the New York Butchers Dressed Meat Co. while in New York last week.

Gideon A. Rucker, 64, beef sales representative for Armour and Company at the New Orleans, La., branch since 1924, died August 29 at Memphis, Tenn., following a long illness. He took leave from his work several months ago after suffering a cerebral hemorrhage. Mr. Rucker was an old-time employee of Morris & Co. and also served with Wilson & Co.

Schultz Sausage & Provision Co., Chicago, is building a one-story addition to its sausage and smoked meat plant. Rudolph Boehm is architect.

MEAT AND SUPPLIES PRICES

Chicago

WHOLESALE FRESH MEATS

Carcass Beef

Week ended September 11, 1940 Cor. week, 1939
per lb. per lb.

Prime native steers—	20 1/2	18 @ 19
400-600	20 1/2	17 1/2 @ 18 1/2
600-800	20 1/2	17 1/2 @ 18 1/2
800-1000	20 1/2	17 1/2 @ 18 1/2
Good native steers—	19 1/2 @ 20	17 1/2 @ 18 1/2
400-600	19 1/2	17 @ 18
600-800	19 1/2	17 @ 18
800-1000	19 1/2 @ 19 1/2	17 @ 18
Medium steers—	18	17 @ 18
400-600	18	16 1/2 @ 17 1/2
600-800	18	16 1/2 @ 17 1/2
800-1000	17 1/2	16 1/2 @ 17 1/2
Heifers, good, 400-600	19 @ 19 1/2	17 @ 18
Cows, 400-600	12 @ 12 1/2	13 @ 14
Hind quarters, choice	25	22 @ 23
Fore quarters, choice	15 1/2	14 1/2 @ 15 1/2

Beef Cuts

Steer loins, prime... unquoted	unquoted	
Steer loins, No. 1..... 38	32	
Steer short loins, prime... unquoted	30	
Steer short loins, No. 1..... 43	37	
Steer short loins, No. 2..... 38	34	
Steer loin ends (hips)... 33 1/2	28	
Steer loin ends, No. 2..... 33	26	
Cow loins..... 22	20	
Cow short loins..... 23	20	
Cow loin ends (hips)..... 21	20	
Steer ribs, prime... unquoted	unquoted	
Steer ribs, No. 1..... 25	24	
Steer ribs, No. 2..... 23	22	
Cow ribs, No. 2..... 13 1/2	13	
Cow ribs, No. 3..... 13	12 1/2	
Steer rounds, prime... unquoted	unquoted	
Steer rounds, No. 1..... 20 1/2	20	
Steer rounds, No. 2..... 20	19 1/2	
Steer chuck, prime... unquoted	unquoted	
Steer chuck, No. 1..... 17 1/2	16 1/2	
Steer chuck, No. 2..... 17	16	
Cow rounds..... 16	16	
Cow chuck..... 14	14	
Steer plates..... 9 1/2	9 1/2	
Medium plates..... 9 1/2	9	
Briskets, No. 1..... 14	12 1/2	
Cow navel ends..... 8 1/2	7 1/2	
Steer navel ends..... 6 1/2	9	
Fore shanks..... 9 1/2	9 1/2	
Hind shanks..... 7	8	
Strip loins, No. 1 bals..... 70	60	
Strip loins, No. 2..... 48	50	
Sirloin butts, No. 1..... 42	35	
Sirloin butts, No. 2..... 26	27	
Beef tenderloins, No. 1..... 70	70	
Beef tenderloins, No. 2..... 65	65	
Bump butts..... 18	17 1/4	
Flank butts..... 26	22	
Shoulder clods..... 17	18	
Hanging tenderloins..... 15	18	
Insides, green, 6@8 lbs..... 21	18	
Outsides, green, 5@6 lbs..... 19	17 1/2	
Knuckles, green, 5@6 lbs..... 20	17 1/2	

Beef Products

Brains..... 7	6	
Hearts..... 9	10	
Tongues..... 18	18	
Sweetbreads..... 14	18	
Ox-tail..... 8	9	
Fresh tripe, plain..... 10	10	
Fresh tripe, H. C..... 11 1/2	11 1/2	
Livers..... 19	22	
Kidneys..... 9	11	

Veal

Choice carcass..... 20	18 @ 19	
Good carcass..... 17 @ 19	16 @ 17	
Good racks..... 24	22 @ 23	
Good racks..... 15	15	
Medium racks..... 13	12 @ 13	

Veal Products

Brains, each..... 8	9	
Sweetbreads..... 30	30	
Calf livers..... 50	33	

Lamb

Choice lambs..... 19	20	
Medium lambs..... 17	17	
Choice saddles..... 23	23	
Medium saddles..... 21	21	
Choice fore..... 18	16	
Medium fore..... 14	15	
Lamb fries..... 28	32	
Lamb tongues..... 17	17	
Lamb kidneys..... 15	15	

Mutton

Heavy sheep..... 6	7	
Light sheep..... 8	8	
Heavy saddles..... 10	7	
Light saddles..... 10	10	
Heavy fore..... 5	5	
Light fore..... 6	6	
Mutton legs..... 12	10	
Mutton loins..... 8	9	
Mutton stew..... 4	6	
Sheep tongues..... 11	13 1/2	
Sheep heads, each..... 11	11	

Fresh Pork and Pork Products

Pork loins, 8-10 lbs. av..... 20	22	
Picnics..... 12 1/2	13	
Skinned shoulders..... 13	14	
Tenderloins..... 32	36	
Stare ribs..... 13	14	
Back fat..... 7 1/2	9	
Boneless butts, cellar trim, 2@4..... 19	24	
Hocks..... 8	8	
Tails..... 5	7	
Neck bones..... 3	4	
Slip bones..... 7	11	
Blade bones..... 8	11	
Pigs' feet..... 4	9	
Kidneys, per lb..... 4	8	
Divers..... 8	8	
Bar..... 4	4	
Snouts..... 4	5	
Heads..... 6	8	
Chitterlings..... 5	6 1/2	

WHOLESALE SMOKED MEATS

Fancy regular hams, 14@16 lbs., parchment paper	18 1/2 @ 19	
Fancy skinned hams, 14@16 lbs., parchment paper	20 1/2 @ 21 1/2	

Standard reg. hams, 14@16 lbs., plain..... 17 1/2 @ 18		
Picnics, 6@8 lbs., short shank, plain..... 15 1/2 @ 16 1/2		
Picnics, 6@8 lbs., long shank, plain..... 14 @ 15		
Fancy picnics, 6@8 lbs., plain..... 18 @ 18 1/2		
Standard ham, 6@8 lbs., plain..... 14 1/2 @ 15 1/2		
No. 1 beef sets, skinned		
Insides, 8@12 lbs..... 37 @ 38		
Outsides, 5@10 lbs..... 34 @ 35		
Knuckles, 6@9 lbs..... 34 @ 35		
Cooked hams, choice, skin on, fatted..... 31 1/2		
Cooked hams, choice, skinless, fatted..... 34 1/2		
Cooked picnics, skin on, fatted..... 26 1/2		
Cooked picnics, skinned, fatted..... 26 1/2		

VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl..... 15.75		
Lamb tongue, short cut, 200-lb. bbl..... 65.00		
Regular tripe, 200-lb. bbl..... 17.25		
Honeycomb tripe, 200-lb. bbl..... 22.25		
Pocket honeycomb tripe, 200-lb. bbl..... 26.00		

BARRELED PORK AND BEEF

Clear fat back pork:		
70-80 pieces..... \$12.50		
80-100 pieces..... 12.25		
100-125 pieces..... 11.50		
Clear plate pork, 25-35 pieces..... 12.00		
Beef pork..... 12.00n		
Brisket pork..... 17.00		
Plate beef..... 19.00		
Extra plate beef..... 19.50		

SAUSAGE MATERIALS

(Packed basis.)		
Regular pork trimmings..... 9 1/2 @ 9 1/2		
Special lean pork trimmings 85%..... 14 @ 14 1/2		
Extra lean pork trimmings 95%..... 16 @ 16 1/2		
Pork cheek meat (trimmed)..... 10 @ 11		
Pork hearts..... 8 @ 8 1/2		
Pork livers..... 6 @ 6 1/2		
Native boneless bull meat (heavy)..... 14		
Boneless chuck..... 12 1/2 @ 12 1/2		
Shank meat..... 13 1/2		
Beef trimmings..... 9 1/2 @ 9 1/2		
Beef cheeks (trimmed)..... 9		
Dressed canners, 350 lbs. and up..... 9 1/2 @ 9 1/2		
Dressed canner cows, 400-450-lb. and up..... 10 @ 10 1/2		
Pork tongues, canner trim, fresh..... 6		

DOMESTIC SAUSAGE

(Quotations cover fancy grades.)		
Pork sausage, in 1-lb. carton..... 23 1/2		
Country style sausage, fresh in link..... 18%		
Country style sausage, fresh in bulk..... 16%		
Country style sausage, smoked..... 23		
Frankfurters, in sheep casings..... 23 1/2		
Sheepless frankfurters..... 22		
Polledog frankfurters, choice..... 17 1/2		
Bologna in beef middles, choice..... 18		
Liver sausage in beef rounds..... 14 1/2		
Liver sausage in hog bungs..... 16		
Smoked liver sausage in hog bungs..... 21 1/2		
Head cheese..... 14 1/2		
New England luncheon specialty..... 22		
Minced luncheon specialty, choice..... 19 1/2		
Tongue & blood..... 17		
Blood sausage..... 17		
Souse..... 16		
Polish sausage..... 22 1/2		
Cervelat, choice, in hog bungs..... 37		
Thuringer..... 20		
Farmer..... 29		
Holsteiner..... 29		
R. C. salami, choice..... 23 1/2		
Milano, salami, choice, in hog bungs..... 29		
B. C. salami, new condition..... 19		
Frisses, choice, in hog middles..... 32		
Genoa style salami, choice..... 39		
Pepperoni..... 30		
Mortadella, new conditions..... 19 1/2		
Capicola..... 42		
Italian style hams..... 31		
Virginia hams..... 37		

CURING MATERIALS

Nitrite of soda (Chgo. whse stock).	Cwt.
1 lb. 425-lb. bbls., delivered..... \$ 8.75	
Saltpeter, less than ton lots f.o.b. N. Y.	
Dbl. refined granulated..... 7.50	
Small crystals..... 8.50	
Medium crystals..... 8.75	
Large crystals..... 9.50	
Dbl. refd. gran. nitrate of soda, only, f.o.b. Chicago, per ton:	
Granulated..... 10.20	
Medium, dried..... 10.20	
Rock..... 6.80	
Sugar—	
Raw, 96 basis, f.o.b. New Orleans..... 2.71	
Standard gran., f.o.b. refiners (2%). 4.30	
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%..... 4.00	
Dextrose, in car lots, per cwt. (Cotton)..... 3.64	
In paper bags..... 3.50	

SAUSAGE CASINGS

(F. O. B. Chicago.) (Prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 180 pack..... 16	
Domestic rounds, 140 pack..... 31	
Export rounds, wide..... 37	
Export rounds, medium..... 31	
Export rounds, narrow..... 28	
No. 1 weasands..... 06	
No. 2 weasands..... 04	
No. 1 bungs..... 12	
No. 2 bungs..... 08	
Middles, regular..... 45	
Middles, select, wide, 2@2 1/2 in. & up..... 45	
Middles, select, extra, 2 1/2 in. & up..... 70	

Dried bladders:	
12-15 in. wide, flat..... 90	
10-12 in. wide, flat..... 75	
8-10 in. wide, flat..... 40	
6-8 in. wide, flat..... 25	

Pork casings:

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MARKET PRICES

New York

DRESSED BEEF

City Dressed	
Choice, native, heavy	21 1/2 @ 22 1/2
Choice, native, light	21 @ 22
Native, common to fair	13 @ 19

Western Dressed Beef

Native steers, 600@800 lbs.	
Native choice yearlings, 440@600 lbs.	18 @ 19
Good to choice heifers	17 @ 18
Good to choice cows	14 @ 15
Common to fair cows	13 @ 14
Fresh bologna bulls	13 @ 14

BEEF CUTS

Western	City
No. 1 ribs	23 @ 24
No. 2 ribs	20 @ 21
No. 3 ribs	19 @ 20
No. 1 loins	32 @ 36
No. 2 loins	26 @ 32
No. 3 loins	20 @ 24
No. 1 binds and ribs	20 @ 21
No. 1 binds and ribs	18 @ 19
No. 1 rounds	17 @ 17
No. 2 rounds	16 @ 16
No. 3 rounds	15 @ 15
No. 1 chuck	15 @ 15
No. 2 chucks	24 @ 24
No. 3 chucks	13 @ 13
City dressed bologna	13 1/2 @ 14 1/2
Rolls, reg. 4@6 lbs. av.	18 @ 20
Rolls, reg. 6@8 lbs. av.	23 @ 25
Tenderloins, 4@6 lbs. av.	50 @ 60
Tenderloins, 5@6 lbs. av.	50 @ 60
Shoulder clods	16 @ 18

DRESSED VEAL

Good	
Medium	16 1/2 @ 17 1/2
Common	15 1/2 @ 16 1/2

DRESSED SHEEP AND LAMBS

Genuine spring lambs, good	
Genuine spring lambs, good to medium	19 @ 20
Genuine spring lambs, medium	18 1/2 @ 19
Sheep, good	9 @ 10
Sheep, medium	8 @ 9

DRESSED HOGS

Hogs, good and choice (110-140 lbs.)	
head on; leaf fat in	\$10.75 @ 10.87 1/2
Pigs, small lots (60-110 lbs.)	11.00 @ 12.00

FRESH PORK CUTS

Pork loins, fresh, Western 10@12 lbs. av.	
Shoulders, Western, 10@12 lbs. av.	18 @ 14
Butts, regular, Western	17 @ 18
Hams, Western, fresh, 10@12 lbs. av.	17 @ 18
Picnics, Western, fresh, 6@8 lbs. av.	13 @ 14
Pork trimmings, extra lean	18 @ 19 1/2
Pork trimmings, regular, 50% lean	10 1/2 @ 11 1/2
Spareribs	10 @ 11

COOKED HAMS

Cooked hams, choice, skin on, fatted	
Cooked hams, choice, skinless, fatted	37
Cooked hams, choice, skinless, fatted	39

SMOKED MEATS

Regular hams, 8@10 lbs. av.	
Regular hams, 10@12 lbs. av.	19 @ 19 1/2
Regular hams, 12@14 lbs. av.	19 @ 19 1/2
Skinned hams, 10@12 lbs. av.	20 1/2 @ 21 1/2
Skinned hams, 12@14 lbs. av.	20 1/2 @ 21 1/2
Skinned hams, 16@18 lbs. av.	19 1/2 @ 20 1/2
Skinned hams, 18@20 lbs. av.	19 @ 20
Picnics, 4@6 lbs. av.	15 @ 16
Picnics, 6@8 lbs. av.	14 1/2 @ 16
Bacon, boneless, Western	18 @ 19
Bacon, boneless, city	17 @ 18
Beef tongue, light	22 @ 23
Beef tongue, heavy	23 @ 24

FANCY MEATS

Fresh steer tongues, untrimmed	
Fresh steer tongues, 1 c. trimmed	16c a pound
Sweetbreads, beef	28c a pound
Sweetbreads, veal	60c a pair
Beef kidneys	11c a pound
Mutton kidneys	5c each
Liver, beef	24c a pound
Oxtails	14c a pound
Beef hanging tenders	30c a pound
Lamb fries	12c a pair

BUTCHERS' FAT

Shop Fat	
Breast Fat	.50 per cwt.
Edible Suet	1.00 per cwt.
Inedible Suet	2.00 per cwt.

GREEN CALFSKINS

5-9 1/2-12 1/2 12 1/2-14 14-18 18 up	
Prime No. 1 veals	14 2.25 2.65 2.70 3.25
Prime No. 2 veals	12 1.95 2.35 2.40 2.85
Buttermilk No. 1	9 1.75 2.15 2.20
Buttermilk No. 2	8 1.60 2.00 2.05
Branded gruby	7 .85 1.20 1.25 1.45
Number 3	7 .85 1.20 1.25 1.45

WHOLESALE DRESSED MEAT PRICES

Wholesale prices of Western dressed meats, quoted by the U. S. Department of Agriculture, Agricultural Marketing Service, on September 11, 1940:

Fresh Beef:	CHICAGO	BOSTON	NEW YORK	PHILA.
STEER, Choice:				
400-500 lbs. ¹	\$19.00 @ 20.50			
500-600 lbs.	19.00 @ 20.50			
600-700 lbs. ²	20.00 @ 21.00	\$20.00 @ 22.00	20.50 @ 22.00	21.00 @ 22.00
700-800 lbs. ³	20.00 @ 21.00	20.00 @ 22.00	20.50 @ 22.00	21.00 @ 22.00

STEER, Good:				
400-500 lbs. ¹	18.00 @ 19.00			
500-600 lbs.	18.00 @ 19.00			
600-700 lbs. ²	19.00 @ 20.00	18.50 @ 20.00	18.50 @ 20.00	19.50 @ 20.50
700-800 lbs. ³	19.00 @ 20.00	18.50 @ 20.00	18.50 @ 20.00	19.50 @ 20.50

STEER, Commercial:				
400-600 lbs. ¹	15.00 @ 18.00			
600-700 lbs. ²	15.50 @ 18.50	15.50 @ 18.50	15.50 @ 18.50	15.50 @ 18.50

STEER, Utility:				
400-600 lbs. ¹	13.00 @ 15.00	14.00 @ 15.50	13.00 @ 15.00	14.00 @ 15.50

COW (all weights):				
Commercial	13.00 @ 15.00	14.00 @ 15.50	14.50 @ 15.50	
Utility	11.00 @ 13.00	13.00 @ 14.00	13.00 @ 14.00	13.00 @ 13.00
Cutter	10.00 @ 11.00	12.00 @ 13.00	12.00 @ 13.00	12.00 @ 13.00
Canner	9.25 @ 10.00			

Fresh Veal and Calf: ³				
VEAL, Choice:				
80-130 lbs.	18.00 @ 19.00	18.00 @ 20.00	18.00 @ 20.00	17.00 @ 18.00

VEAL, Good:				
30-40 lbs.	17.00 @ 19.00	19.00 @ 20.00	18.00 @ 19.00	18.00 @ 19.00
40-45 lbs.	17.00 @ 19.00	20.00 @ 21.00	19.00 @ 20.00	20.00 @ 21.00

VEAL, Medium:				
All weights	14.50 @ 15.50	14.50 @ 16.50	13.00 @ 15.50	15.00 @ 16.00
80-130 lbs.	15.00 @ 16.00	14.00 @ 16.00	13.00 @ 16.00	14.00 @ 15.00
130-170 lbs.	13.00 @ 14.00	12.50 @ 14.00	12.00 @ 14.00	13.00 @ 14.00

VEAL, Common:				
All weights	12.00 @ 13.00	12.50 @ 14.00	11.00 @ 13.00	12.00 @ 14.00

Fresh Lamb and Mutton:				
SPRING LAMB:				
30-40 lbs.	19.00 @ 20.00	20.00 @ 21.00	19.00 @ 20.00	20.00 @ 21.00
40-45 lbs.	19.00 @ 20.00	20.00 @ 21.00	19.00 @ 20.00	20.00 @ 21.00
45-50 lbs.	19.00 @ 20.00	19.50 @ 20.50	18.50 @ 19.50	19.00 @ 20.00
50-60 lbs.	18.00 @ 19.00			

LAMB, Good:				
8-10 lbs.	17.00 @ 19.00	19.00 @ 20.00	18.00 @ 19.00	18.00 @ 19.00
10-12 lbs.	17.00 @ 19.00	20.00 @ 21.00	17.00 @ 19.00	17.00 @ 20.00

LAMB, Medium:				
All weights	15.00 @ 17.00	16.50 @ 18.50	15.00 @ 17.00	17.00 @ 18.00

LAMB, Common:				
All weights	13.00 @ 15.00	14.50 @ 16.50	14.00 @ 15.00	

MUTTON (Ewe), 70 lbs. down:				
Good	8.00 @ 9.00	9.00 @ 10.00	8.50 @ 9.50	
Medium	7.00 @ 8.00	8.00 @ 9.00	7.50 @ 8.50	
Common	6.00 @ 7.00	7.00 @ 8.00	6.50 @ 7.50	

FRESH PORK CUTS:⁴				

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Tallow, Greases Maintain Firm Tone; Trade Quieter

Extra remains at 3 3/4c in New York, with 1,000,000 lbs. believed sold—Offerings scant, but producers resist rising tendency—Greases quiet but firm—By-products slightly easier.

TALLOW.—The tallow market at New York was very steady the past week, at unchanged prices for extra of 3 3/4c, with indications that 1,000,000 lbs. or more had changed hands. Important factors were in the market buying, and were lifting offerings as made from producers. The demands were such that the market was kept cleared of offerings at the above level to such an extent that some were inclined to hold for improvement in prices. Steadier to firm allied markets had some influence upon sentiment, but for the time being, consumers were not inclined to climb further price-wise for supplies.

At New York, edible was quoted at 3 3/4c; extra, 3 3/4c, and special, 3 3/4c.

The tallow market at Chicago this week receded a little from previous levels, influenced by weaker surrounding markets and an apparent determination by buying interests to sit tight in anticipation of lower prices. At mid-week, some indications developed that a considerable volume of trade might materialize, but the market was quiet on Thursday following the easiness in lard, with buyers in a waiting position. Good prime tallow was at that time salable at 3 3/4c, outside point, for September-October delivery. On Wednesday, several tanks of edible tallow sold at 4 1/4c, f.o.b. shipping point, equal to 4 1/4c Chicago basis. Special tallow was quoted at 3 1/2c at Chicago, ranging to 3 3/4c for better productions. On Tuesday, a large consumer had advanced bids for prime 1/2c to 3 3/4c, Cincinnati only, for October delivery. Thursday's tallow quotations at Chicago were:

Edible tallow	4 1/4c @ 4%
Fancy tallow	3 3/4c @ 3%
Prime packers	3 3/4c @ 3%
Special tallow	3 1/2c @ 3%
No. 1 tallow	3 3/4c @ 3%

STEARINE.—Offerings of stearine at New York continued scanty and the market was firm. Buyers were bidding 5 1/2c, with sellers asking 6c. A car was reported sold from the west to Norfolk at 5 1/2c.

At Chicago, the market was up 1/2c or more on the week. Prime was quoted at 5 1/2c @ 5 1/2c.

OLEO OILS.—Demand was limited and the market steady at New York. Extra was quoted at 6 1/4c @ 6 1/4c; prime, 6c @ 6 1/4c, and lower grades, 5 1/2c @ 6c.

At Chicago, the market was quiet and steady. Extra was quoted at 7c.

GREASE OIL.—Demand was fair and the market up 1/2c @ 1/4c at New York on the week. No. 1 was quoted at 6 1/4c; No.

2, 6 1/4c; extra, 7 1/4c; extra No. 1, 7c; winter strained, 7 1/4c; prime burning, 8 1/4c and prime inedible, 7 1/4c.

Grease oil quotations at Chicago were as follows: No. 1, 6 1/4c; No. 2, 6 1/4c; extra, 6 1/4c; extra No. 1, 6 1/4c; extra winter strained, 7c; special No. 1, 6 1/4c; prime burning, 7 1/4c; and prime inedible, 7 1/4c. Acidless tallow oil was 6 1/4c.

NEATSFOOT OIL.—Demand was better and the market firmer at New York. Cold test was quoted at 15 1/4c; extra, 7 1/4c; extra No. 1, 7c; prime, 7 1/4c; and pure, 10 1/2c.

Neatsfoot oil quotations at Chicago were: Cold test, 15 1/4c; extra, 6 1/4c; No. 1, 6 1/4c; prime, 7c, and pure, 10 1/2c.

GREASES.—A rather quiet but firm market featured greases at New York the past week. This was due to scarcity of offerings rather than to lack of demand. Moderate quantities of yellow and house changed hands at 3 1/2c, up 1/2c from the previous sales, but consumer and producers ideas were somewhat apart. There were indications that fairly good quantities could be moved around these levels if producers loosened up on offerings. Tallow and other allied markets were steady to firmer.

At New York, choice white was quoted at 3 1/2c @ 3 1/2c; yellow and house, 3 1/2c @ 3 1/2c, and brown, 3 1/2c @ 3 1/2c.

Paralleling the action in tallow, the Chicago grease market took on an easier tone this week. A lowering lard market toward the end of the week was a major factor in the decline. Despite the softened market, however, the volume of business in greases remained moderate, the lowering of buyers' ideas failing to uncover any sizeable demand. At first of week, with offerings more liberal, couple tanks white grease sold at 3 1/2c, Chicago, and the product was offered at that figure. Tank of good yellow grease sold same day at 3 1/2c, Chicago, while a sale of renderer's brown grease was reported at 2 1/2c, Chicago. There were further sales of white grease at 3 1/2c throughout the week, and the product was offered at that level on Thursday at Chicago. Grease quotations at Chicago on Thursday were:

Choice white grease	3 1/2c
A-white grease	3 1/2c
B-white grease	3 1/2c
Yellow grease, 10-15 f.t.a.	3 1/2c @ 3 1/2c
Yellow grease, 16-20 f.t.a.	3 1/2c
Brown grease	2 1/2c @ 3 1/2c

GELATINE IMPORTS & EXPORTS

Edible gelatine imported into the United States during July, 1940, totaled 26,136 lbs. valued at \$6,373. Of this amount 26,096 lbs. came from Belgium. Gelatine exported totaled 135,143 lbs., valued at \$47,635.

BY-PRODUCTS MARKETS

Chicago, September 12, 1940

Although the by-products market remained at substantially unchanged levels this week, trade was quiet and an easier tendency developed toward the end of the week.

Blood

A few sales of blood were reported in indicated range, at last week's levels. Market was quieter.

Unit
Ammonia
Unground \$2.65 @ 2.75

Digester Feed Tankage Materials

Nominal situation prevails in this market. Last sales of 11 @ 12% tankage were in the 2.75 @ 2.85 range.

Unground, 11 to 12% ammonia \$2.75 @ 2.85
Unground, 6 to 10%, choice quality 3.00 @ 3.25
Liquid stick 1.50 @ 1.75

Packinghouse Feeds

A draggy market developed in packinghouse feeds following much recent activity, but prices remained firm.

Carlots,
Per ton
60% digester tankage \$45.00
50% meat and bone scraps 45.00
Blood-meal 55.00
Special steam bone-meal 45.00

Bone Meals (Fertilizer Grades)

Nominal market, at last week's levels, on bone meals.

Per ton
Steam, ground, 3 & 50 \$30.00 @ 32.50
Steam, ground, 2 & 26 30.00 @ 32.50

Fertilizer Materials

Fertilizer material market inactive and unchanged.

Per ton
High grade tankage, ground @ 2.50 & 10c
10 @ 11% ammonia @ 2.50 & 10c
Bone tankage, unground, per ton 20.00 @ 22.50
Hoe meal 2.25 @ 2.35

Dry Rendered Tankage

Cracklings lowered slightly. A small volume of business reported at these levels, but market very quiet.

Per ton
Hard pressed and expeller unground, up to 48% protein (low test) \$.62 1/2
above 48% protein (high test)55 @ .57 1/2
Soft pressed pork, ac. grease and quality, ton 37.50
Soft pressed beef, ac. grease and quality, ton 32.50 @ 35.00

Gelatine and Glue Stocks

Market continues quiet and steady.

Per ton
Calf trimmings \$ 25.00
Sinews, pizzles 18.00
Cattle jaws, skulls and knuckles 30.00 @ 32.50
Hide trimmings 13.00 @ 14.00
Pig skin scraps and trim, per lb. 4 1/2 @ 5c

Bones and Hoofs

Bones and hoofs remain steady at previous prices.

Per ton
Round shins, heavy \$ 50.00
Flat shins, heavy 47.50 @ 50.00
light 42.50 @ 45.00
Blades, buttocks, shoulders & thighs 37.50 @ 40.00
Hoofs, white 55.00
Hoofs, house run, unassorted 25.00
Junk bones 22.00 @ 24.00

Animal Hair

Animal hair quiet and unchanged.

Per ton
Winter coil dried, per ton \$30.00 @ 35.00
Summer coil dried, per ton 22.50 @ 25.00
Winter processed, black, lb. 6 1/2 @ 7c
Winter processed, gray, lb. 5 1/2 @ 6c
Summer processed, gray, lb. 3 @ 3 1/2c
Cattle switches 2 1/2 @ 3 1/2c

FERTILIZER PRICES

BASIS NEW YORK DELIVERY

Ammoniates

Ammonium sulphate, bulk, per ton, basis ex-vessel Atlantic ports	\$28.00
Blood, dried, 10% per unit	2.50
Unground fish scrap, dried, 11 1/4% ammonia	3.10 & 10c
16% B. P. L. f.o.b. fish factory	3.10 & 10c
Fish meal, foreign, 11 1/4% ammonia, 10%	51.00
B. P. L., c.i.f. spot	51.00
September shipment	51.00
Fish scrap, acidulated, 70% ammonia, 3%	51.00
A. P. A., f.o.b. fish factories	2.50 & 50c
Soda nitrate, per net ton; bulk, ex-vessel Atlantic and Gulf ports	27.00
in 200-lb. bags	28.30
in 100-lb. bags	29.00
Fertilizer tankage, ground, 10% ammonia, 10%	2.40 & 10c
Feeding tankage, unground, 10-12% ammonia, 15%	2.40 & 10c

Phosphates

Foreign bone meal, steamed, 3 and 50 bags, per ton, c.i.f.	\$32.50
Bone meal, raw, 14% and 50%, in bags, per ton, c.i.f.	31.50
Superphosphate, bulk, f.o.b. Baltimore, per ton, 16% flat	8.50

Dry Rendered Tankage

50/55% protein, unground	52 1/2c
60% protein, unground	52 1/2c

EASTERN FERTILIZER MARKETS

New York, September 12, 1940

The local market was quiet during the past week and several cars of tankage were sold at \$2.40 & 10c, with the market pretty well cleaned up. Sellers were holding New York blood at \$2.50, but the best bids were about \$2.35.

Cracklings sold at New York at 52 1/2c and additional offerings were available at this figure. Additional sales of fish scrap were made at \$3.10 & 10c, f. o. b. Chesapeake Bay points.

CHICAGO COTTON OIL

Monday, Sept. 9.—Close: B.P.S. Sept. 5.53; Oct. 5.52; Dec. 5.60; Jan. 5.64; Mar. 5.69; May 5.74; all ax.

Tuesday, Sept. 10.—Close: B.P.S. Sept. 5.50; Oct. 5.50; Dec. 5.59; Jan. 5.62; Mar. 5.69; May 5.74; all ax.

Wednesday, Sept. 11.—Close: B.P.S. Sept. 5.50; Oct. 5.50; Dec. 5.59; Jan. 5.62; Mar. 5.69; May 5.74; all ax. Cash close 5.45 nom.

Thursday, Sept. 12.—Close: B.P.S. Sept. 5.50 ax; Oct. 5.50 ax; Dec. 5.58 ax; Jan. 5.60 ax; Mar. 5.68; May 5.73 ax. Cash close 5.50 n.

Friday, Sept. 13.—Close: B. P. S. Sept. 5.44; Oct. 5.45; Dec. 5.53; Jan. 5.56; Mar. 5.62; May 5.70, all asked. Cash cottonseed oil 5.45n.

ANIMAL FAT EXPORTS

Exports of animal fats and oils during July, 1940, and their value, were:

	Quantity, lbs.	Value
Oleo oil	126,632	\$ 9,045
Oleo stock	1,000	90
Oleo stearine	5,630	535
Oleomargarine	202,579	17,765
Cooking fats, not lard	233,304	22,390
Lard	28,238,574	1,765,014
Tallow, edible	6,074	380
Tallow, inedible	120,904	5,390
Other fats and greases	287,551	22,210
Grease stearine	189,946	12,797
Neatfoot oil	7,821	1,020
Oleic acid	237,090	16,563
Stearic acid	209,242	20,151

Cotton Oil Advance Broken by Forecast of Larger Crop

Futures react 50 points from recent highs as government crop estimate is raised—Soybean and coconut oils quiet and steady.

NEW YORK cottonseed oil futures, after rising 60 to 65 points from the season's lows during the past three weeks, fell 50 points from the best levels as a result of a material increase in the government cotton crop estimate. This brought some increase in pressure from new seed and crude. March oil, after reaching 6.18c, reacted to 5.70c.

Liquidation developed in fair volume and the locals pressed the decline. They were aided by less active cash oil demand and a reactionary trend in allied and other markets. The trade bought September and October oil persistently, but sold March oil on the way down and on subsequent bulges. September oil continued to display relative steadiness, narrowing to 17 points under March as tenders failed to appear. Although consumers are believed to be long on September oil, refiners may not make deliveries until very late in the month. The larger cotton and corn crop estimates were offset by the forecast of a smaller soybean crop.

New buying power was attracted to the market on the decline, partly in the belief that the bombing of England might bring improved demand for lard and edible oils. Reports indicated that Great Britain had refused navicerts on oils and fats to Switzerland and elsewhere on the Continent.

The U. S. Department of Agriculture forecast production of cottonseed at 5,671,000 tons compared with 5,260,000 tons in 1939 and a 10-year average of 6,023,000 tons. This would mean a possible 1940-41 crush of 3,200,000 bbls. of cottonseed oil. Some believe that production might reach 3,500,000 bbls. A crop of 3,250,000 bbls., with the carry-over of 1,352,000 bbls., would give seasonal supplies of 4,600,000 bbls.

COCONUT OIL.—The market was quiet and about steady. Sellers of bulk oil indicated they might do 2 1/2c, New York. Pacific coast bulk was quoted at 2 1/2c @ 2 1/2c. Copra was firm at \$1.50.

VEGETABLE OILS

Crude cottonseed oil, in tanks, f.o.b. Valley points, prompt	4 1/2 @ 4 1/2c
White deodorized in bbls., f.o.b. Chgo.	6 @ 6 1/2c
Yellow, deodorized	6 @ 6 1/2c
Soap stock, 50% f.f.b., f.o.b. consuming points	1 1/4 @ 1 1/4c
Soybean oil, f.o.b. mills, in tanks	3 1/2 @ 4 1/2c
Coconut oil, in tanks, f.o.b. mills	5 1/2 @ 5 1/2c
Coconut oil, sellers' tanks, f.o.b. coast	2 1/2 @ 2 1/2c
Refined coconut, bbls., f.o.b. Chicago	7 1/2 @ 8

OLEOMARGARINE

F. O. B. CHICAGO

White domestic vegetable	14 1/2c
White animal fat	11 1/2c
Water churned pastry	12c
Milk churned pastry	13c
White "nut" type	8
Vegetable type	7 1/2c

CORN OIL.—Trade was quiet. Only a scattered car here or there passed at 5 1/2c, mills.

SOYBEAN OIL.—The market was rather quiet but steady. Last sales of old crop were at 4 1/2c, Decatur basis, and new crop at 3 1/2c for January-March. Resellers sold some oil at these levels. On new crop oil, smaller mills were asking 3 1/2c and larger mills 4c.

PALM OIL.—The market at New York was dull and steady. Sumatra for shipment was quoted at 1 1/2c and Nigre, 2 1/2c.

OLIVE OIL FOOTS.—The market was dull and steady at New York. Tanks were quoted 8 1/4 @ 8 1/2c.

PEANUT OIL.—The market was quiet and steady with October-December quoted at 5 1/2c @ 5 1/2c, f.o.b. mills.

COTTONSEED OIL.—Valley crude was quoted Wednesday at 4 1/2c bid, 4 1/2c asked; Southeast 4 1/2c nominal; Texas, 4 1/2c @ 4 1/2c nominal at common points; Dallas, 4 1/2c nominal.

Futures market transactions for the week at New York were:

FRIDAY, SEPTEMBER 6, 1940

	Range	Closing	
Sales	High	Low	
September	9	580	577
October	30	578	575
November			578 nom
December	19	589	583
January	2	589	589
February			590 nom
March	67	601	594
April			599 nom

Sales 127 contracts.

SATURDAY, SEPTEMBER 7, 1940

	Range	Closing	
Sales	High	Low	
September	17	575	570
October			572 nom
November	2	580	580
December	2	585	580
January	2	585	580
February			584 nom
March	21	594	590
April			592 nom

Sales 42 contracts.

MONDAY, SEPTEMBER 8, 1940

	Range	Closing	
Sales	High	Low	
September	21	565	558
October	24	562	550
November			558 nom
December	21	571	560
January	2	574	570
February			566 nom
March	92	588	570
April			575 nom

Sales 160 contracts.

TUESDAY, SEPTEMBER 10, 1940

	Range	Closing	
Sales	High	Low	
September	3	557	555
October	40	555	549
November			556 nom
December	14	565	560
January	12	568	565
February			568 nom
March	65	576	570
April			578 nom

Sales 134 contracts.

WEDNESDAY, SEPTEMBER 11, 1940

	Range	Closing	
Sales	High	Low	
September	3	565	563
October	55	559	555
November			556 bid
December	1		567 569
January	5	572	570
February			574 nom
March	82	581	576
April			583 nom

Sales 146 contracts.

THURSDAY, SEPTEMBER 12, 1940

	Range	Closing	
Sales	High	Low	
September	21	569	560
October			562 bid
November	11	564	561
December			563 bid
January	5	566	562
February			565 bid
March	50	580	571
April			575 bid

(See page 41 for later markets.)



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HIDES AND SKINS

Market generally strong with 1/2c advance paid on packer hides at Chicago—Native steers up cent at New York—Packer heavy calf sold 1c up and bid—Kips up 1/2c.

Chicago

PACKER HIDES.—Another half-cent advance was paid this week on somewhat limited sales in the packer hide market, around 35,000 branded steers and cow descriptions being involved, all of Aug.-Sept. take-off. Native steers are nominally around a cent higher, without sales to define values; an advance of a cent was paid on natives in the New York market.

Hide futures sagged off during the week, under the influence of weak security markets occasioned by European war news, and are 5@13 points under last Friday. The spot market, however, ignored the action of the futures and trade appeared to be limited by light offerings. Packers are undoubtedly very closely sold up at most points and buyers who require the better quality summer hides have little time remaining to fill their orders.

No sales of native steers have been reported in the Chgo. market since the trading previous week at 11 1/2c but the eastern market moved up a full cent this week on sales of Sept. natives at 13c. The Association sold 1,000 Aug.-Sept. extreme light native steers at 12 1/2c; offerings scarce.

Sales of 3,000 butt branded steers were reported at 11c; 4,400 Colorados were confirmed at 10 1/2c, and about 3,700 more reported to have sold later same basis. One packer sold 1,000 heavy Texas steers at 11c; 1,900 light Texas steers moved at 10c; extreme light Texas steers would probably bring a premium over branded cows, if offered, and are quoted 10 1/2@11c nom.

Early in the week, 1,000 heavy native cows sold steady at 11 1/2c for July-Aug. and 11 1/4c for June, and 1,000 Aug.-Sept. sold at 11 1/2c also; later, 1,700 heavy cows moved at 12c. The Association sold 2,000 light native cows early at 11 1/2c, in line with the final 1/4c advance paid late last week; packers sold 1,000 northern light cows early at 11 1/4c, another 1/4c up, and 2,000 River points at 12c; one lot of 1,300 special cure Chgo. light cows moved at 12c, these usually bringing 1/4c premium. The Association sold 1,000 branded cows early at 10c, steady; later packers sold 6,000 branded cows at 10 1/2c.

Bids of 8 1/4c are in the market for native bulls and it is intimated in one direction that some sold that basis, but 8 1/2c is now asked. Branded bulls quotable a cent less.

Total federal inspected cattle slaughtered during Aug. was 842,129 head, compared with 821,795 in July and 822,908 in Aug. 1939; calf slaughter during

Aug. was 431,611 head, as against 457,347 during July and 414,387 in Aug. 1939.

Final estimate of July production of shoes at 33,467,857 pairs showed an increase of 19.9 per cent over June, and a decrease of only 2.2 percent from July 1939.

Withdrawals from Exchange warehouses during first eleven days of Sept. totalled 29,445 hides, as against 27,328 during same period of August.

OUTSIDE SMALL PACKER HIDES.—Sales of outside small packer all-weight natives around 48 lb. avge. were reported early at 10c, selected, Chgo. freight basis, for natives, with brands 1/4c less. Sellers have firmed in their ideas and usually ask 10 1/2c for moderately heavy average hides, while there is inquiry for light stock and good hides around 44 lb. avge. are salable at 10 1/2c.

PACIFIC COAST.—At the opening of the week, Vernon packers sold approximately 15,000 July-Aug. hides at 8 1/2c, flat, for steers and cows, f.o.b. Los Angeles; 1,200 more moved at 8 1/2c, and 2,500 at 8.55. Bid of 8 1/2c reported declined later.

FOREIGN WET SALTED HIDES.—There was a little further trading at the end of last week when buyers in the States entered the South American market to the extent of 2,500 reject cows at a price equal to 8 1/2c, c.i.f. New York; Japan also bought 1,000 standard frigorifico cows at 10c and 1,000 frigorifico light steers also at 10c; 1,000 reject cows sold at 9 1/4c. This week, 18,000 reject steers sold equal to 9 1/4c, or 1/4c advance. Last reported trade on standard steers was at 62 pesos or 9 1/4c but market nominally higher at present.

COUNTRY HIDES.—There is a little trade being reported in the country market, sometimes of a quiet nature. Offerings of desirable stock are none too plentiful and firmly held, collectors being in no hurry to move hides in the face of the present firmness of the packer market, since some of their holdings were accumulated earlier at higher prices. A car of untrimmed all-weights around 48 lb. avge. was reported at 8 1/2c, flat; stock around 43/44 lb. avge. reported salable at 8 1/2c flat. Heavy steers and cows have been accumulating and quoted around 7 1/2c nom., flat, trimmed. Buff weights are firmly held at 9 1/4c, or better, for trimmed hides. Trimmed extremes are quoted 11@11 1/4c, selected. Bulls listed around 5 1/2c. Glues quoted 6 1/2@7c. All-weight branded hides usually quoted 7 1/2@7 1/4c flat.

CALFSKINS.—The market shows further strength on packer calfskins and an advance of a cent was paid on the heavy end. One packer sold 4,000 Aug.-Sept. and another 8,000 Sept. northern heavy calfskins, 9 1/2/15 lb., at 24 1/2c; further business this basis declined. Bid of 23c, a similar advance,

was later declined for River point heavies, asking 23 1/2c. Inquiry has been most active on the heavy end. Lights, under 9 1/2 lb., last sold at 17c but will undoubtedly move higher on next sales.

Chicago city 8/10 lb. calfskins sold at 15c late last week and a car moved this basis early this week; car of 10/15 lb. sold at 18 1/2c and this figure was bid; while reports that 19c was paid early on the heavy end lacked confirmation, some feel it is now obtainable. Straight countries quoted 12@12 1/2c flat. Bid of \$1.05 in market for Chgo. city light calf and deacons and one car reported to have sold this basis.

KIPS SKINS.—An advance of 1 1/2c was obtained on packer kips at the end of last week when one packer moved balance of unsold Aug. skins; 2,000 Aug. northern native kips sold at 19 1/2c; 1,800 northern over-weights moved at 18 1/2c, and 1,500 southern over-weights at 17 1/2c. Brands quoted nominally around 16c. Bid of 19c later declined for northern natives, asking 21c.

LATER.—Packer sold 7,000 Aug.-Sept. northern native kips at 20c and 1,000 southerns at 19c or 1/2c up.

The market on Chicago city kipskins is quoted around 17 1/2@18c nom., in the absence of offerings; accumulation is slow. Straight countries quotable 11 1/2@12c flat.

Bid of 65c has been declined for packer Aug. regular slunks, asking 75c.

HORSEHIDES.—The market is called steady to firm on horsehides. City renderers, with manes and tails, reported salable at \$5.10@5.20, selected, f.o.b. nearby sections; ordinary trimmed renderers quoted \$4.80@4.90, del'd Chgo.; mixed city and country lots \$4.35@4.50, Chgo.

SHEEPSKINS.—Dry pelts steady at 20@21c per lb., del'd Chgo., for full wools. Market continues fully steady on small sales of packer shearlings, with No. 1's quoted \$1.25@1.30, some ranging 5c higher, No. 2's at 85@90c, and No. 3's 45@50c; trading is limited by present light production. Buyers of outside small packer shearlings figure these at one-half to two-thirds packer values, according to lot. There is a little more interest in pickled skins and market quoted around \$4.75 per doz., with this figure reported paid. Packer wool pelts are stronger and sales by outside independent packers reported at \$1.80@1.85 per cwt. live basis; earlier sales reported in another direction at \$1.70@1.75 per cwt. live weight basis.

New York

PACKER HIDES.—The New York market registered an advance of a full cent on successive sales of native steers; one car Sept. natives sold at the opening of the week at 12 1/2c, another car the following day at 12 1/4c, and two cars sold in another direction mid-week at 13c. Car Baltimore native steers also sold at 13c. Branded steers are sold up to end of Aug. and quotable nominally on basis of western market.

CALFSKINS.—Some trading is necessary to define values in the eastern



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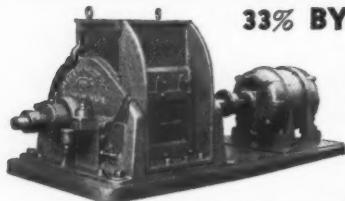
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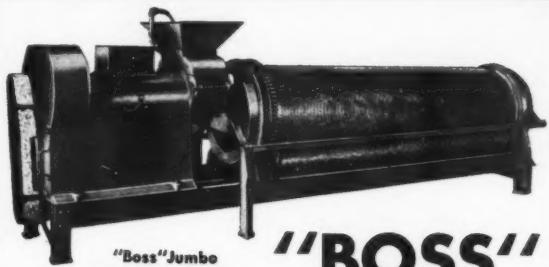


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CASING IMPORTS AND EXPORTS

Foreign trade in casings during July:

IMPORTS		
	Sheep, lamb and goat, lbs.	Other, lbs.
Canada	3,485	213,248
Argentina	32,915	153,692
Brazil	5,127	90,242
Chile	5,127	2,700
Uruguay	5,127	17,797
British India	12,905	90,579
China	27,373	90,579
Iraq	19,976	...
Iran	122,570	...
Syria	14,607	...
Other Asia	7,550	...
Australia	196,890	...
New Zealand	196,520	...
Egypt	3,861	...
Algeria	19,625	...
Morocco	46,209	...
Other	4,711	...
Total	714,984	568,258
Value	\$708,136	\$57,498

EXPORTS			
	Hog, lbs.	Beef, lbs.	Other, lbs.
Portugal	99,870
Spain	345,497
United Kingdom	726,862	5,050	15,702
Canada	2,894	...	222,618
Newfoundland and Labrador	3,000	78	...
Cuba	10,380	915	...
Argentina	2,582	80	...
Venezuela	...	3,554	...
Australia	123,595	8,580	11,624
New Zealand	31,272
Union of So. Africa	32,637	3,012	1,140
Mozambique	3,900
Other	217	407	579
Total	919,803	478,252	156,290
Value	\$491,656	\$36,900	\$102,303

PRODUCE IN COLD STORAGE

Cold storage holdings of butter, cheese and eggs on hand September 1, 1940, compared with the 1939 stocks and the five-year average:

	Sept. 1, 1940	Sept. 1, 1939	5-yr. av. 1935-39
	M lbs.	M lbs.	M lbs.
Butter, creamery	134,476	172,825	155,585
Butter, packing stock	64	88	406
Cheese, American	125,121	103,594	103,944
Cheese, Swiss	5,247	6,201	5,487
Cheese, pickled & Master	1,459	1,486	1,187
Cheese, Limburger	1,265	1,761	1,159
Cheese, all other varieties	15,005	11,977	10,535
Egg, shell, cases	7,233	6,598	7,062
Eggs, frozen	145,822	135,928	128,481
Eggs, frozen, case equivalent	4,166	3,864	3,671
Total case equivalent	both shell & frozen	11,404	10,482
			10,733

FROZEN POULTRY STOCKS

Stocks of frozen poultry on hand September 1, 1940, compared with the same date in 1939:

	Sept. 1, 1940	Sept. 1, 1939	5-yr. av. 1935-39
	M lbs.	M lbs.	M lbs.
Broilers	6,227	8,835	9,501
Fryers	2,536	2,520	2,491
Roasters	3,364	4,883	4,115
Fowls	19,822	12,276	10,073
Turkeys	21,116	9,904	9,002
Ducks	11,015	10,339	8,228
Miscellaneous	12,325	14,023	12,979
Unclassified poultry	5,732	*	*
Total	82,137	62,870	56,389

²Carried under "Miscellaneous Poultry" previous to January 1, 1940.

LARD AND GREASE EXPORTS

Exports of lard from New York City, week of September 7, totaled 1,270,000 lbs.; greases, 80,000 lbs.

1940 MARGARINE TAXES

Taxes paid on oleomargarine during the fiscal year ended June 30, 1940 and 1939, according to a report by the U. S. Bureau of Internal Revenue, were as follows: Taxes paid on colored margarine during the year amounted to \$30,758.77 compared with \$38,657.40 during 1939, a decrease of \$7,898.63. Taxes paid on uncolored margarine during 1940 totaled \$759,463.51 against \$822,417.67 in 1939, a decrease of \$62,954.16. Special taxes (dealer licenses, etc.) paid during the 12 months ended June 30, 1940, amounted to \$1,223,377.75 compared with \$1,349,310.98 in the like period in 1939, a decrease of \$125,933.23. This represents a 9 per cent decrease as compared with the same period in 1939.

MOTOR TRUCK MEAT RATES

The Interstate Commerce Commission has modified its order in MC 22, New England motor carrier rates, to permit rate changes affecting meats, packinghouse products, poultry and many other products. Rates under the modified order become effective on or before October 16, 1940.

The commission has also instituted an investigation of common carrier truck rates on meats and packinghouse products from Denver to Boise, Pocatello and Twin Falls, Ida. The proceeding has been consolidated with I. and S. No. 4820, meats and packinghouse products, from Denver, Col., to points located in Idaho.

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NEW EQUIPMENT *and Supplies*

PUMP LINE REDESIGNED

Complete redesign of its 6-in., medium capacity vertical turbine pumps has been announced by the Pomona Pump Co., Pomona, Cal. As a result, the company says, the new models operate at higher efficiency and lower cost.

For a capacity of 100 gallons per minute against 110 ft. lift and 50 lbs. pres-



sure above, only a 7½-h.p. motor is now required against a 10-h.p. motor in the old model. Efficiency of this size of pump for the stated head capacity has been increased 6½ points. The number of stages has been reduced one-fourth and the cost lowered 20 per cent.

Another advantage claimed for the new pumps is that they are water lubricated, and have no stuffing box below ground level. The semi-open impeller can be adjusted from the surface for wear and for changing capacity. The pumps are non-sand, non-gas locking.

The semi-open impellers operate in a cone-shaped seat in the pump bowls. Curvature of the impeller vanes assures maximum lifting capacity and prevents overloading of motor, regardless of changes in water level, it is stated.

GEARED-TYPE LIMIT SWITCH

A new, small-size geared-type limit switch has been announced by General Electric Co. for application on motor-driven devices where it is necessary to limit rotation of motor shaft or some rotating shaft or gear on driven machine. Such devices include automatically operated doors and certain types of equipment. Small size of the new switch is shown by its dimensions: 4 $\frac{1}{16}$ by 3 $\frac{1}{2}$ by 1 $\frac{1}{8}$ in.

In use, shaft of the switch (which is usually connected directly to an electric

motor) serves as a driving gear, causing pinion shaft to turn. Pinion shaft engages driving gears which move along the drive screw toward one of operating gears at either end, depending on the way they are turned by rotation of pinion shaft.

At end of travel in either direction, a pin on traveling gear engages a pin on operating gear. This causes operating gear, cam, and safety pin, which are a unit, to rotate and move switch contact arm to a high part of the cam, operating contacts. These contacts are designed for 125-volt, 4-ampere A.C. operation and 125-volt, 1-ampere D.C.

Some features of the new switch are double-break, fine-silver contacts which clean themselves with a rocking motion; a mechanism easily adjusted to operate contacts between a minimum of a half turn of driving shaft to maximum of 120 turns.

ONE-MAN BARREL TRUCK

Use of the Thomas one-man barrel truck, manufactured by the Thomas Truck and Caster Co., Keokuk, Ia., is reported to result in greater efficiency in handling loaded drums and barrels weighing not more than 1,000 lbs.

This truck is narrow and will handle barrels between tightly packed rows and spot them in the desired position without rocking or lifting. Different sizes of drums or barrels are handled easily, as the two-in-one chime hook is adjustable to various heights. Roller bearings and rubber-tired wheels are provided.

The accompanying illustration shows one of these trucks in position to load automatically. The inner hook has engaged the rim of drum and the cast steel prongs are in position to slide under the container when the truck is pulled back into moving position. The drum need not be rocked or lifted. Unloading is done from the same position, except that the trucker pushes forward on the truck handle.



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New Trade Literature

Condensing Units (NL 799).—New 56-page booklet describes condensing units from 5 to 60 h.p. for both refrigeration and air conditioning installations. Prepared especially for engineers, architects and contractors, the booklet is largely devoted to performance and application data, compressor accessories, instructions for capacity modulation, multiple unit operation, and other engineering information needed in the design of large-scale refrigeration and air conditioning systems.—General Electric Co.

Sealing Containers (NL 797).—New illustrated 36-page text book on methods of sealing corrugated and solid fibre containers explains the proper uses and methods of applying adhesives, gummed paper tape, metal stitches, staples and metal straps or wire. It contains numerous photographs showing the various types of fasteners in use.—Robert Gair Co., Inc.

Air Control Meters (NL 804).—Pressure reducing and de-superheating control meters of the air-operated type are illustrated and explained in bulletin No. 107-A. It includes diagrammatic arrangements, installation photographs and detailed illustrations of individual control units. Chart records show the operation of typical pressure reducing and de-superheating systems. A partial list of installations includes pertinent data for each application listed.—Bailey Meter Co.

Condensate Discharger (NL 806).—This folder presents detailed information on a discharger designed to handle large quantities of condensate or carry-over at relatively high pressure. By means of a pilot valve, the discharger applies the steam line pressure to open the discharge valve. Displacement weights of different densities move the pilot control valve, which admits steam to the top of the main valve piston, opening the discharge valve.—Cochrane Corp.

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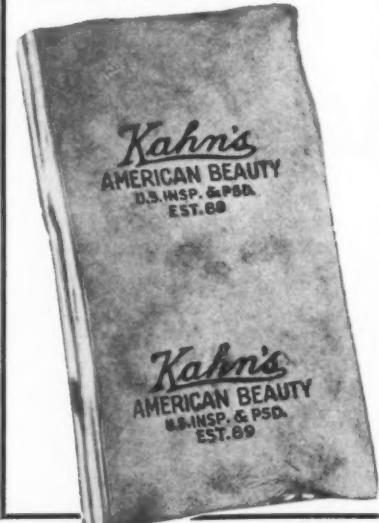
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AGAINST SUBSTITUTION

Identify your hams and bacon with a Great Lakes Brander—provide permanent, tamper-proof identification—safe-guard your reputation and increase your sales! Our free catalog gives complete details of this and other Great Lakes Branders for identifying ALL meats. Write for your copy!



GREAT LAKES
Stamp & Mfg. Co., Inc.
2500 Irving Park Boulevard
Chicago, Illinois

Canada Packers Makes No War Boom Profits

War has brought no "excess profits" to Canada Packers Ltd.—during the first wartime fiscal year the firm's profit was only 1/10c per lb. on livestock products sold, which was in line with margins in the past five years.

In reporting to stockholders on financial results in the year ended March 28, 1940 (see THE NATIONAL PROVISIONER of August 31, page 7) for Canada Packers Ltd., Toronto, Ont., it was pointed out that dollar sales rose to \$88,205,640, a 14.2 per cent gain over \$77,225,733 in the preceding fiscal year. There was a 14 per cent gain in tonnage sales with weight of product sold in the fiscal year ended March 28 amounting to 913,251,116 lbs. compared with 800,763,592 lbs. in 1938-39.

Net profit of the firm (\$1,667,810) was equivalent 1.9 per cent of sales, slightly less than 1/5c per lb. of product sold. Profit from purely livestock operations of the firm was just over 1/10c per lb. of product sold.

Other highlights of the report of President J. S. McLean, not discussed last week, include the history of British purchases of Canadian bacon during the war period. Until January, 1940 Canada shipped so much bacon that domestic supplies had to be supplemented with imports from the United States. Following restriction of British buying in January, Canada was forced to limit imports of American product to prevent breaking Canadian hog prices.

President McLean stated that unless the British Ministry of Food expands its purchases of bacon (5,600,000 lbs. weekly now) Canadian hog producers will find themselves in a most embarrassing position this fall.

"Beginning in September or October," President McLean said, "it is certain that hog marketings will heavily exceed all previous records. The Canadian farmer has produced these hogs in the belief that by so doing he was playing his part in the general war effort. Because of the experience of the last war, everyone (including the British Ministry of Food) took it for granted that all the hogs which Canada could produce would be needed.

"Present forecasts are that in the coming year (October 1, 1940 to September 30, 1941) hog marketings will be 6,000,000 as compared to 4,827,000 in the present year (October 1, 1939 to September 30, 1940).

"If this forecast is realized, the surplus available for export will be approximately 75,000 cwts. weekly. For this surplus Great Britain is the logical buyer, and it is earnestly hoped the British Ministry of Food will lay its plans to take all of it.

"This, it is believed, the ministry can easily do. For, with shipments from Canada of 75,000 cwts. weekly, total supplies will be barely more than one-half normal consumption, and will not exceed the total involved in the ration—4 ozs. per person per week."



with BRISTOL'S TEMPERATURE CONTROL

Watching over ham boilers and maintaining the temperature at just the right value is a job this meat packer is doing successfully by means of Bristol's Free-Vane Controllers.

As a result of Bristol's control, shrinkage is reduced to a minimum. Cooking time is cut down. Spoilage is avoided. In addition to all this, the product is turned out with a better, more lasting color, and better texture. All of which means a more salable product!

Write for full information on Bristol's Automatic Temperature Control. There is no obligation.

THE BRISTOL CO., Waterbury, Conn.
Branch Offices in Principal Cities

PHOTO ABOVE SHOWS—Battery of ham boiling tanks in the plant of Dumart's Ltd., Kitchener, Ont., Canada, equipped with Bristol's Automatic Temperature Control.

TECHNICAL BULLETIN

C4050 describes Bristol's Free-Vane Controller and contains many sound ideas and suggestions for improving your processing... Write for a copy.



BRISTOL'S
TRADE MARK REG. U. S. PAT. OFFICE

Meat Board Fall Schedule of Merchandising Meetings

Sales-stimulating meat educational programs, which stress the fact that meat is a rich source of the essential food elements and that the newer information concerning the nutritive and health values of meat can be utilized to excellent advantage in retail meat markets, will be presented by the National Live Stock and Meat Board's merchandising specialists before thousands of retail meat dealers in the next few months.

The Board's fall schedule of meat merchandising lectures and demonstrations opens September 23 in Salina, Kan. Up until November 15, meetings will be held in 32 cities of 12 states. Winter and spring schedule will be announced later. In addition to meetings for retailers, special programs will be presented before homemakers, high school assemblies, and service clubs.

Board specialists will emphasize changing trends in the nation's food habits in connection with these merchandising programs—the fact that consumers have become "health-value conscious." They will point out the many advantages of advertising and selling meat on its health value.

Information concerning meat as a source of vitamins is looked upon as being of especial present-day value, considering the fact that last year Americans spent more than \$70,000,000 for

CONTRACTS

Amazingly different!

Delicious Sunnyfranks

FRANKFURTS *and* **VITAMIN 'D'**

Everything cold but the meat, Sunnyfranks, delicious Vegetable salad on lettuce, Potato Chips, French Fried with Celery and jelly.

You're going to get the "Sunnyfranks" in a big way. First off—there's nothing like them (and there isn't) and a sprinkle of tangy spices, very heavy. Second off—only Mohawk Valley can add that precious, sought for Vitamin D! It's the Sunshine Vitamin helpful in the prevention of Rickets and Osteoporosis. There's more—there's the flavor of course. Sunnyfranks cost not a penny more than regular Mohawk Valley—LUNCH for the home. "Sunnyfranks" on every Sunshine Plate! It's the proud creation of the Mohawk Valley Packing Company with Vitamin D! Sold wherever food products are learned.

Guaranteed by the C. A. Mohawk Packing Company, Inc.

For recipe, Baker's directions, for lights, etc. see Mohawk Valley's catalog. Vitamin D is a Sunshine Vitamin and may not be necessary if sufficient sunlight is obtained. It is a good idea to have a doctor make a personal examination before using.

Burr's
FRANKFURTS
enriched with
VITAMIN 'D'

Sunnyfranks

FRANKFURTS
enriched with
VITAMIN 'D'

VITAMIN D IN DURR FRANKS

Presence of the sunshine vitamin D in its Sunnyfranks is featured in this advertisement of the C. A. Durr Packing Co., Utica, N. Y. The company's Mohawk Valley shortening with added vitamin D is also promoted in the ad.

vitamin products over drug-store counters. It offers an opportunity for the retailer to step up his meat sales by

bringing the facts on vitamins in his product to his customers.

Programs for high school assemblies will supplement the school curriculum with practical information on meat. The Board believes that such programs are all-important in educating these future food-buyers. Programs designed for service club members, in addition to telling the food-value story of meat, will present easy steps in successful meat carving.

Interest in the meat merchandising program increases yearly, according to the Board. Last year these programs were presented before 237,602 persons in cities of 41 states.

Following is a schedule of the Board's sales stimulating meat education program for retail meat dealers, service clubs and high schools:

Sept. 23 to 25, Salina, Kan.; Sept. 26 and 27, Norfolk, Neb.; Sept. 30, Rapid City, S. D.; Oct. 2, Aberdeen, S. D.; Oct. 3 and 4, Bismarck, N. D.; Oct. 7, Minot, N. D.; Oct. 8 and 9, Abilene, Tex.; Oct. 9, Grand Forks, N. D.; Oct. 10 and 11, Hibbing, Minn.; Oct. 10 and 11, Lubbock, Tex.; Oct. 14 and 15, Amarillo, Tex.; Oct. 14 to 16, Superior, Wis.; Oct. 16 and 17, Wichita Falls, Tex.; Oct. 17 and 18, St. Cloud, Minn.; Oct. 21 to 23, Lansing, Mich.; Oct. 22 and 23, Laredo, Tex.; Oct. 24 and 25, Corpus Christi, Tex., and on Oct. 28 and 29 at Winona, Minn.

Oct. 29 to Nov. 1, Oklahoma City:

Oppenheimer Casing Co.

Importers **SAUSAGE CASINGS** *Exporters*

CHICAGO, U. S. A.

New York, London, Sydney, Toronto, Wellington, Buenos Aires, Tientsin, Zurich

Better Dressed Beef Brings Longer Profits!

"The Successor to Wasteful Old-Fashioned Shrouds."

The logo for Tufedge Beef Clothing. It features the word "Tufedge" in a large, bold, serif font, with a registered trademark symbol (®) to the right of the "e". Below "Tufedge", the words "BEEF CLOTHING" are written in a smaller, bold, sans-serif font. At the bottom of the logo, the words "Reg. U. S. Pat. Off." are printed in a smaller, italicized font. The entire logo is set against a dark background with a white oval border.

THE CLEVELAND COTTON PRODUCTS CO.
CLEVELAND, OHIO

● "SPECIAL X" Soy Flour improves slicing qualities, enhances appearance, develops finer flavor and increases the sales appeal of Sausage, Meat Loaves and Specialties. "SPECIAL X" absorbs and holds the natural oils and juices of the meat and increases nutritive value. Why not sales-condition your products with "SPECIAL X" now? Send for liberal free samples!

SPECIAL X
SOY FLOUR
is the Ideal Binder

SPECIAL X SOY FLOUR

SPENCER KELLOGG & SONS, INC.
SOYA PRODUCTS DIVISION • DECATUR, ILLINOIS

Oct. 30, Shawnee, Okla.; Oct. 30 and 31, Freeport, Ill.; Nov. 4, Kewanee, Ill.; Nov. 4, Enid, Okla.; Nov. 5, Ottawa, Ill.; Nov. 5 and 6, Ponca City, Okla.; Nov. 6 and 7, Kankakee, Ill.; Nov. 7 and 8, Muskogee, Okla.; Nov. 11 and 12, Logansport, Ind.; Nov. 11 and 12, Coffeyville, Kan.; Nov. 13, Sedalia, Mo.; Nov. 14 and 15, Mishawaka, Ind., and Nov. 14 and 15, Columbia, Mo.

ICC PRIVATE TRUCK RULES

Reconsideration and modification of the order making most ICC motor common carrier safety regulations applicable to private motor truck operations has been asked by the National Council of Private Motor Truck Owners.

The council has asked the commission to exempt from parts 1, 2, 3 and 6 of its regulations private interstate operation within a municipality or neighboring municipalities, as well as casual and occasional interstate operation not carried on regularly. It has asked that certain rules be modified so they are not applicable to small trucks.

The council also asked that rule 5 (a)

of the hours of service regulations be amended by providing for exemption of driver salesmen spending more than 50 per cent of their time in selling, or any driver spending only 10 hours per day and 60 per week on duty and for whom records are kept by his employer, and for drivers of service, sales promotion and display distribution trucks.

GERMICIDAL PAINTS

Research aimed at the development of paints which would kill bacteria, molds and yeasts coming in contact with them was discussed by S. S. Epstein and F. D. Snell at the annual meeting of the American Chemical Society in Detroit, Mich., this week. Such paints would be useful in food plants (including meat plant sausage departments, coolers, etc.), hospitals, breweries and homes.

While addition of usual antiseptics to paints has been found of little value, some success has been achieved in use of oils to which chlorine or iodine has been added. These oils produce a paint which will kill the germ of typhoid fever and some others after it has been on the wall nine weeks. The paint shows some but not complete killing power after six years. Similar results were obtained in the prevention of mold and yeast growth on painted surfaces.

INDUSTRY'S FIRE HAZARD UP

With production on the upward curve, American industry must tighten its defense against fire, the National Fire Protection Association points out in announcing the annual Fire Prevention week held throughout the United States. October 6 to 12 has been designated for this year's observance.

"The fire record shows," says Percy Bugbee, general manager of the association, "that the incidence of fire increases as production increases. Our national defense requires special precautions to guard against the arsonist and the saboteur."

According to the association, 26,700 fires occur annually in manufacturing establishments, including meat packing plants, resulting in an aggregate loss of more than \$50,000,000. During 1939, property losses from fire in all types of occupancies reached \$274,943,000.

PREM CAN AS TIE PATTERN

A white tie, with a pattern of tiny reproductions of a Prem can, printed in red, is being worn by Swift & Company dealers and salesmen throughout the United States as part of the company's vigorous merchandising program on the new Premium canned meat product. All dealers featuring displays of Prem are given one of the ties as a "tie in" with the program. As an attention getter, the tie is reported to have scored an outstanding success.

Last Month
ONE PLANT BOUGHT 9
-ANOTHER 24

● An important process, a new weighing problem, now a dependable Toledo answer! The Model 0867 is today solving artery-pumping control problems in leading packing plants. Note these features: stainless-steel pivots and bearings, corrosion-resisting finish, Toledo double-pendulum mechanism. Easiest to operate—no figures to read, no calculations to make, only a line to watch. Instantly adjustable 4% to 20%. Write for complete details. For here—as in every processing or industrial weighing problem you can Look To Toledo for the dependable, Accurate answer . . . Toledo Scale Company, Industrial Scale Division, Toledo, Ohio.

TOLEDO SCALES

PRAGUE POWDER

Registered U. S. Patent Nos. 2054623, 2054624, 2054625, 2054626

PRAGUE POWDER MAKES A "MILD, MELLOW CURING AGENT" THAT IS NOT ONLY PRACTICAL BUT EASY TO USE

We Are a Service Laboratory

We are meat curing specialists. We have many years of practical experience in packing house problems. We have ten years of artery pumping practice, making the "Ready-to-Eat" ham and tender smoked hams. We have trained men in every department of packing house practice. We can help our friends. We offer help to any packer seeking information on operative practice or new products. We are making PRAGUE POWDER Pickle available in every part of the world, making the "Safe, Fast Cure" possible.

We Point the Way



The "Short Time Cure" is made possible by use of our BIG BOY PUMP forcing immediate Pickle contact in the Capillary System. The "BIG BOY PUMP" gives a gentle, yet positive pressure and drives the rich, colorful pickle to the farthest part of the ham, making it a "Safe, Fast Cure".

You should Pump with Prague Powder Pickle. You need a tenderizing effect in your Slicing Hams as well as in your "Ready-to-Eat" Hams.

THINK ABOUT TENDER BACON

Use "PRAGUE POWDER MIXTURE"— See Page 16

A delightful cure
for Bacon—

Hams and
Butts
and
Bacon
Squares



A Choice
Breakfast Bacon

EVERY PACKER WHO USES "PRAGUE POWDER" PRAISES IT
If you will take home a slab or a few slices of Prague cured Bacon, grill or fry it, taste it, compare it with what is called the best bacon on the market, you will choose the Prague Cure. It is better. Please make the test.



For Canning, the "Prague Powder Pickle Method" is O. K. Our "Cold Pack" ham is O. K. It is sweet, Tender and Juicy.

We believe a Prague cured ham, canned direct from the Pickle cellar will have a better flavor than a precooked ham. We tell you it is practical to operate on this basis. It reduces cost of operation.

We tell you that we can cook these hams, producing an internal temperature of 152° in a space of five to eight hours, according to the size of the ham. We say this ham will be more desirable than a precooked ham. We tell you that there will be no more jelly in this can than you would find in your precooked, old style ham at the end of the second cooking.

We say to you that the Griffith process will place this ham on the market at a saving of 16%.

We say further that the Griffith Laboratories have not only prepared the curing material and the cure, but also the equipment.



THE GRIFFITH LABORATORIES

1415-1431 West 37th Street

Chicago, Illinois

Eastern Factory: 35 Eighth St., Passaic, New Jersey

Canadian Factory and Offices: 1 Industrial St., Leaside, Toronto 12, Ontario

LIVESTOCK MARKETS

Weekly Review

August Livestock Kill Greater than in 1939

SLAUGHTER of all classes of livestock under federal inspection during August exceeded that of the same period a year ago, but only the cattle, sheep and lamb kill were greater than in the preceding month. Hog slaughter was smaller in July by 5 per cent, but was 9 per cent larger than in August, 1939, and 41 per cent larger than the five-year average for August. Total hog slaughter from January through August was 24 per cent greater than last year, and almost 50-per cent above the five-year average.

Slaughter in August, compared with July, 1940, and August, 1939, is reported by the Agricultural Marketing Service of the U. S. Department of Agriculture:

	Aug. 1940	July, 1940	Aug. 1939	5-yr. av.
Cattle	842,129	821,795	822,908	887,450
Calves	431,611	457,347	414,387	484,564
Hogs	3,044,710	3,218,904	2,791,604	2,153,925
Sheep and lambs	1,488,829	1,447,528	1,457,232	1,523,870
Total	6,235,104	6,264,381	6,285,657	

August cattle slaughter at 842,000 head was 2 per cent greater than the July kill of 821,795 head. The increase over August, 1939, was about the same amount. Cattle slaughter for the first eight months of 1940 totaled 6,235,100 head, which was 3 per cent greater than in 1939, but 1 per cent smaller than the five-year average for the eight-month period.

August calf slaughter at 431,611 head was approximately 25,000 head under July, but 17,000 head above the total for August, 1939. Slaughter from January through August, at 3,500,000 head was equal to that of 1939, but was 8 per cent under the five-year average.

Hog slaughter at 3,044,700 head was about 200,000 head smaller than in July, but about the same amount above

slaughter during August, 1939. Slaughter for the first eight months of 1940 totaled 31,264,381 head compared with 25,264,140 head during the corresponding period in 1939, and 21,042,895 head for the five-year average.

The total of 1,488,800 head of sheep and lambs slaughtered during August was slightly above July, 1940, and August, 1939. Volume during the first eight months of 1940 was 11,265,000 head compared with 11,163,949 head in 1939, and the five-year average of 11,351,386 head.

Number of animals slaughtered under federal inspection during the first eight months of 1940:

	Cattle	Hogs	Sheep
January	827,348	5,355,798	1,598,193
February	715,118	4,271,215	1,312,541
March	721,108	5,181,165	1,265,580
April	773,770	3,610,020	1,387,597
May	704,807	3,890,182	1,420,186
June	737,974	3,886,393	1,377,823
July	821,129	3,218,904	1,447,528
August	842,129	3,044,710	1,488,829
Total	6,235,104	31,264,381	11,265,657
	8 mos. 1940	8 mos. 1939	8 mos. 5-yr. av.
Cattle	6,235,104	6,062,171	6,305,804
Calves	3,540,822	3,523,932	3,841,578
Hogs	31,264,381	25,264,140	21,042,895
Sheep and lambs	11,265,657	11,163,949	11,351,386

SOUTHEASTERN LIVESTOCK

Combined receipts of livestock, as reported by the Agricultural Marketing Service, at seven southern packing plants, for four days ended Sept. 7:

	Cattle	Calves	Hogs
Four days ended Sept. 7	1,915	831	5,832
Previous week	2,440	1,414	5,294
Same period 1939		632	
Total			
Local receipts (from within states of Georgia, Florida and Alabama)	3,809		65.4
In-shipments (from outside Georgia, Florida and Alabama)	2,023		34.6
Total	5,832		100.0

Receipts of salable livestock at the seven southern plants for week ended September 9:

No.	Pct.
Local receipts (from within states of Georgia, Florida and Alabama)	3,809
In-shipments (from outside Georgia, Florida and Alabama)	2,023
Total	5,832
1940	100.0

¹ Includes Elburn, Ill. ² Includes Jersey City and Newark, N. J. ³ Includes National Stock Yards and East St. Louis, Ill. ⁴ Includes Newport and St. Paul, Minn.

KENNETH-MURRAY LIVESTOCK BUYING SERVICE

An Economical, Convenient
Service, available to all

FORT WAYNE, IND. DETROIT, MICH.
DAYTON, OHIO LOUISVILLE, KY.
LAFAYETTE, IND. SIOUX CITY, IOWA
CINCINNATI, OHIO NASHVILLE, TENN.
INDIANAPOLIS, IND. MONTGOMERY, ALA.
OMAHA, NEB.



Order Buyer of Live Stock L. H. McMURRAY

Indianapolis, Indiana

FRANK R. JACKLE Broker

Offerings Wanted of:
Tallow, Blood, Bones, Cracklings, Hoofs
405 Lexington Ave.

New York City

CORN BELT DIRECT TRADING

(Reported by U. S. Department of Agriculture, Agricultural Marketing Service.)

Des Moines, Ia., Sept. 12, 1940.—At 16 concentration points and 10 packing plants in Iowa and Minnesota actual and prospectively light receipts were accountable to the fairly strong demand and some steady prices to local packers. Compared with week ago the market was steady to 20c lower. Receipts in this territory are expected to remain relatively light, at least in the near future.

Hogs, good to choice:

160-180 lb.	\$5.70@6.55
180-200 lb.	6.40@6.70
200-240 lb.	6.70@6.90
240-270 lb.	6.90@6.70
270-300 lb.	6.10@6.50
300-330 lb.	5.85@6.20
330-360 lb.	5.70@5.95

Sows

330 lbs. down	5.65@5.85
330-400 lb.	5.20@5.65
400-500 lb.	4.80@5.30

Receipts of hogs at Corn Belt markets for week ended with Sept. 12, 1940:

	This week	Last week
Friday, Sept. 6	21,600	23,900
Saturday, Sept. 7	20,300	20,600
Monday, Sept. 9	26,200	Holiday
Tuesday, Sept. 10	20,300	29,400
Wednesday, Sept. 11	18,000	24,400
Thursday, Sept. 12	13,300	18,000

NEW YORK LIVESTOCK

Livestock prices at New York, Wednesday, September 11, 1940, as reported by U. S. Agricultural Marketing Service:

CATTLE:	
Steers, choice, 1,078-lb.	\$12.40
Steers, common	8.50@ 8.75
Cows, medium	6.00@ 6.25
Cows, cutter and common	4.50@ 5.25
Bulls, good	7.00@ 7.25
Bulls, medium	6.00@ 6.50

CALVES:	
Veniers, good and choice	\$10.50@13.50
Veniers, common and medium	8.00@ 9.50
Culls	5.00@ 7.00

HOGS:	
Hogs, choice, 185-195-lb.	\$7.25
Hogs, 312-330-lb.	6.05@ 6.20
Packing sows, good	4.50@ 5.25

LAMBS:	
Lambs, spring, choice, 81-lb.	\$11.00
Lambs, good and choice	9.50@10.00

Receipts of salable livestock at Jersey City public market for the week ended with September 7:

Cattle	Calves	Hogs*	Sheep
Salable receipts	2,850	3,022	737
Total, with directs	8,027	14,800	10,533
Previous week:			38,160

Salable receipts	2,364	2,068	635	3,233
Total, with directs	7,729	15,971	25,337	48,075

*Including hogs at 41st street.

WESTERN HOGS LIGHTER

Average weight of hogs marketed at Wichita was one pound heavier during August than in August, 1939, but with this exception hogs were lighter at Western markets in August than during the same month in 1939.

	Aug. 1940	Aug. 1939
Denver	243	245
Wichita	210	209
Fort Worth	200	203

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five leading Western markets, Thursday, September 12, 1940, as reported by U. S. Department of Agriculture, Agricultural Marketing Service:

Hogs (soft & oily not quoted): CHICAGO NAT. STK. YDS. OMAHA KANS. CITY ST. PAUL

BARROWS AND GILTS:

Good-choice:

120-140 lbs.	\$ 5.00@ 5.50	\$ 4.85@ 5.50	\$ 5.15@ 5.65	\$ 4.75@ 5.25
140-160 lbs.	5.25@ 6.25	5.35@ 6.00	5.50@ 6.40	5.40@ 6.25
160-180 lbs.	5.75@ 6.90	5.85@ 6.50	6.10@ 6.65	5.90@ 6.70
180-200 lbs.	6.50@ 7.10	6.35@ 6.85	6.50@ 6.75	6.35@ 6.55
200-220 lbs.	6.80@ 7.15	6.75@ 6.90	6.70@ 6.75	6.65@ 6.75
220-240 lbs.	6.90@ 7.15	6.75@ 6.95	6.70@ 6.75	6.50@ 6.60
240-270 lbs.	6.75@ 7.00	6.65@ 6.90	6.60@ 6.70	6.40@ 6.55
270-300 lbs.	6.45@ 6.90	6.50@ 6.75	6.35@ 6.70	6.00@ 6.20
300-330 lbs.	6.30@ 6.65	6.40@ 6.60	6.15@ 6.50	6.35@ 6.60
330-360 lbs.	6.10@ 6.40	6.20@ 6.50	6.00@ 6.30	5.75@ 5.90

Medium:

160-220 lbs.	5.50@ 6.75	5.35@ 6.65	5.50@ 6.50	5.50@ 6.60
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SOWS:

Good and choice:

270-300 lbs.	6.15@ 6.35	6.25@ 6.35	5.80@ 6.00	5.85@ 6.00
300-330 lbs.	6.05@ 6.25	6.15@ 6.30	5.75@ 5.90	5.80@ 5.80
330-360 lbs.	5.90@ 6.15	5.90@ 6.20	5.65@ 5.85	5.75@ 5.90

Good:

360-400 lbs.	5.60@ 6.00	5.75@ 6.00	5.55@ 5.75	5.60@ 5.80
400-450 lbs.	5.35@ 5.70	5.50@ 5.80	5.45@ 5.65	5.40@ 5.70
450-500 lbs.	5.15@ 5.40	5.20@ 5.60	5.40@ 5.55	5.25@ 5.50

Medium:

250-300 lbs.	4.50@ 5.50	4.90@ 5.65	4.90@ 5.65	5.10@ 5.85
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PIGS (Slaughter):

Med. & good, 90-120 lbs.

4.50@ 5.00	4.35@ 5.00
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Slaughter Cattle, Vealers and Calves:

STEERS, choice:

750-900 lbs.	11.50@12.75	11.25@12.50	11.25@12.75	11.25@12.50
900-1100 lbs.	11.50@13.00	11.50@12.75	11.25@13.00	11.25@12.75
1100-1300 lbs.	12.25@13.50	11.50@12.75	12.00@13.00	11.50@13.00
1300-1500 lbs.	12.50@13.50	11.50@12.75	12.00@13.00	11.50@13.00

STEERS, good:

750-900 lbs.	9.75@11.50	10.00@11.25	9.75@11.25	10.00@11.75
900-1100 lbs.	9.75@11.50	10.00@11.50	10.00@11.50	9.50@11.50
1100-1300 lbs.	9.75@12.25	10.25@11.50	10.00@12.00	10.00@12.00
1300-1500 lbs.	10.00@12.50	10.25@11.50	10.00@12.00	9.75@11.50

STEERS, medium:

750-900 lbs.	7.75@ 7.75	7.75@10.00	8.00@10.25	7.50@10.00
1100-1300 lbs.	7.75@ 7.75	7.75@10.25	8.00@10.25	7.75@ 9.50

STEERS, common:

750-900 lbs.	6.50@ 7.75	6.50@ 7.75	6.50@ 8.00	6.00@ 7.75
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STEERS, HEIFERS AND MIXED:

Choice, 500-750 lbs.	11.25@12.25	10.50@11.50	10.50@12.00	10.75@12.25
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GOOD, 500-700 lbs.

9.75@11.25	9.50@10.50	9.25@10.50	9.25@10.75
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COWS, all weights:

Good	6.75@ 7.75	6.25@ 7.50	6.25@ 7.00	6.50@ 7.75
Medium	5.50@ 6.75	5.50@ 6.25	5.00@ 6.25	5.25@ 6.25
Cutter and common	4.25@ 5.50	4.50@ 5.50	4.25@ 5.00	4.25@ 5.25
Canner	3.25@ 4.25	3.25@ 4.30	3.50@ 4.25	3.25@ 4.25

BULLS (Ylgs. Exch.), all weights:

Beef, good	7.00@ 7.50	6.40@ 6.75	6.50@ 7.00	6.00@ 6.35
Sausage, good	6.75@ 7.15	6.15@ 6.50	6.25@ 6.50	5.75@ 6.25
Sausage, medium	6.00@ 6.75	5.50@ 6.25	6.00@ 6.25	5.25@ 5.75
Sausage, cutter and com.	5.50@ 6.00	4.75@ 5.50	5.25@ 6.00	4.50@ 5.25

VEALERS, all weights:

Good and choice	11.50@12.50	9.75@11.00	9.00@10.50	8.50@10.00
Common and medium	10.00@11.50	7.50@ 9.00	6.50@ 9.00	5.50@ 8.50
Cull	7.50@ 9.00	4.75@ 7.50	5.00@ 6.50	4.50@ 5.50

CALVES, 400 lbs. down:

Good and choice	8.00@ 9.00	7.25@ 9.00	7.00@ 9.00	7.50@ 9.00

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SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 16 centers for the week ended September 7, 1940.

MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Department of Agriculture, Agricultural Marketing Service)

WESTERN DRESSED MEATS

CANNED BEEF IMPORTS

Imports of canned beef into the
United States during July, 1940:

	Lbs.
Argentina	1,804,583
Brazil	1,702,643
Paraguay	1,702,643
Uruguay	97,563
Total	4,069,696
Value	\$496,426

Minn., and Cedar Rapids, Des Moines, Ft. Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, and Waterloo, Iowa.

卷之三

GOOD LAMBS			
Toronto	\$ 9.50	\$10.00	\$ 8.50
Montreal	9.25	9.25	8.00
Winnipeg	8.00	8.00	7.50
Calgary	7.50	8.00	6.50
Edmonton	7.25	7.75	6.35
Prince Albert	7.00	7.25	6.35
Moose Jaw	7.10	8.00	6.50
Saskatoon	6.85	7.25	6.50
Regina	7.00	7.50	6.50
Vancouver	8.75	9.00	7.25

Turkey Curing-Smoking

(Continued from page 17.)

to prevent shrinkage of the leg muscle. Either the skin of the wings and legs is punctured a number of times, or brine is pressure-pumped under the skin in those regions; both methods serve to get the brine in contact with the wing and leg flesh quickly so that it cures in the same length of time as the breast.

Needles set in a holder at regular intervals, such as in a tattooing outfit, are satisfactory; the holes are not evident in the finished product.

The birds are then placed in the brine ordinarily used for curing hams for one to three days at 40 degs. F., a one-day interval usually being sufficient. A brine composed of 75 lbs. common salt, 20 lbs. of cane sugar and 12.5 lbs. of a commercial cure in 50 gallons of water was used in these experiments. Directions supplied by the manufacturers of cures may be followed successfully in processing turkey.

SMOKING.—The turkeys are dried and hung in the smokehouse for six to eight hours at 160 degs. F. The use of a stockinette leaves an uncolored area where the legs and wings are in contact with the body; this may not be desired by the processor. A dense smoke from hickory or oak sawdust is satisfactory, although green applewood has been used. After smoking, the birds are removed to the storage room where they are held for a week at 40 to 45 degs. F.

to improve the salt distribution and the flavor of the meat.

NOTE.—It is a pleasure to acknowledge the advice and assistance of C. H. Bowers and Leo Spyde of the Rosevale Packing Co., DeWitt, Mich., and Miss Ruth Griswold, home economics department, Michigan State College, who cooked the smoked turkeys used in this study.

AUGUST CANADIAN LIVESTOCK

The uptrend in Canadian livestock marketings continued during August. Hog marketings were again heavier than during the same month in 1939, and totaled 328,000 head against 294,000 head last year. Marketings during the first eight months of 1940 totaled 3,024,000 head, and were 939,000 head greater than for the like period in 1939.

Cattle marketings in August showed an increase of almost 12,000 head and totaled 116,800 head. Marketings for the first eight months of this year totaled 673,000 head, an increase of 30,000 head over the first eight months of 1939. Calf marketings were down about 6,000 head for August at 66,400 head, but marketings during 1940 through August showed an increase of 15,000 head, and totaled 586,300 head.

Sheep and lambs were the only class of livestock which declined in number. August marketings of sheep and lambs totaled 77,000 against 92,000 last year.

Canada Has Large Supply of Hogs; Wheat to be Fed

MONTREAL.—Wheat growers in Western Canada will get a larger return by feeding their wheat to hogs this year, J. G. Taggart, chairman of the Canadian Bacon Board, reported in warning Ontario producers of hogs and poultry to expect more competition from the West. He said that a big increase in hog population was coming in western Canada.

Commenting on the agricultural outlook, Chairman Taggart suggested it would be unwise to restrict farm production too soon, even though improvement in export markets depended on eviction of the Germans from occupied Europe.

"If the war is not won by Britain," he warned, "Canadian agriculture will be ruined for many, many years. There are other motives and higher ones for winning, but that is the economic point to remember."

Mr. Taggart said it would be necessary for Britain to buy 40 to 60 per cent more bacon in the next year than in the past year, if the Canadian market is to be kept free from a glut and lower prices. He saw some prospects of exporting hogs to the United States next year, because production there declined 10 to 12 per cent this year.

JUNE LIVESTOCK SUPPLIES

Supplies and weight of cattle, calves, hogs and sheep slaughtered during June, as reported by the U. S. Marketing Service, were:

LIVESTOCK SLAUGHTERED

	June, 1940	May, 1940	June, 1939
	Nos.	Nos.	Nos.
Cattle	738,000	796,000	775,000
Calves	43,000	50,000	45,000
Cows and heifers	397,000	333,000	333,000
Steers	403,000	448,000	407,000
Hogs	3,886,000	3,890,000	3,185,000
Sheep and lambs	1,378,000	1,420,000	1,401,000

AVERAGE LIVE WEIGHT

	lbs.	lbs.	lbs.
Cattle	937	945	930
Calves	185	169	180
Hogs	241	233	246
Sheep and lambs	79	83	79

TOTAL DRESSED WEIGHT

	lbs.	lbs.	lbs.
Cattle	385,000,000	418,000,000	397,000,000
Calves	45,000,000	49,000,000	47,000,000
Hogs	695,000,000	676,000,000	586,000,000
Sheep and lambs	52,000,000	57,000,000	53,000,000

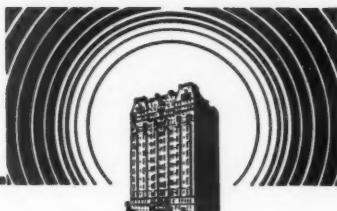
FLASHES ON SUPPLIERS

YORK ICE MACHINERY CORP.—Appointment of Anker Winther as assistant general sales manager of the York Ice Machinery Corp., York, Pa., has been announced by John R. Hertzler, general sales manager. Since joining the company in 1930 as a sales engineer in the Cincinnati office, Mr. Winther has served as instructor in the corporation's student training course. He has also conducted an air conditioning lecture and problem course in the evening school of the University of Cincinnati.

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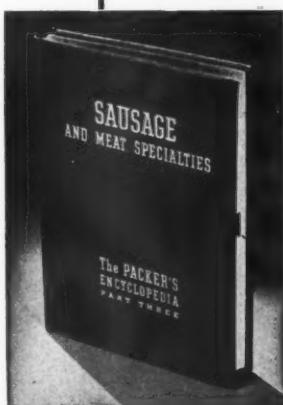
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SMALL STOCK BUYER—ten years' experience with Eastern packer on terminal, auction and country markets. Can assume full charge mutton and veal department, both buying and merchandising. Know costs and operating. Age 33, college graduate; health excellent; temperate, bondable. W-14, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

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Men Wanted

Sausagemaker Wanted

First-class sausagemaker, state age, experience and reference. Write Box W-954, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

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FOR SALE for immediate delivery—Ammonia Compressor York Ice Machine—16"x20"x150 r.p.m. vertical duplex ammonia compressor, serial No. 14117. Motor mounted on shaft—250 h.p. G.E. electric synchronous motor, serial No. 2540450. Type A-T-1 Form E, 3 phase, 60 cycle, 220 volt. Birk Bros. Brewing Co., Webster and Wayne Aves., Chicago, Ill.

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FINANCIALLY RESPONSIBLE party is interested in leasing or purchasing a moderate sized sausage factory in Wisconsin, Minnesota or Illinois. State all particulars in first letter. Box W-18, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

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- 5—9"x19" Revolving Digesters or Percolators. 4000 Ft. Drag, Scraper and Screw Conveyor.
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- 4—Ice Breakers and Crushers
- 2—Brecht 200 lb. Stuffers, without tubes.
- 1—Brecht 150 lb. Stuffer, serial No. 156 Meat Grinder.
- 1—Brecht 1000-lb. Meat Mixer.
- 1—Brecht 18" Filter Press
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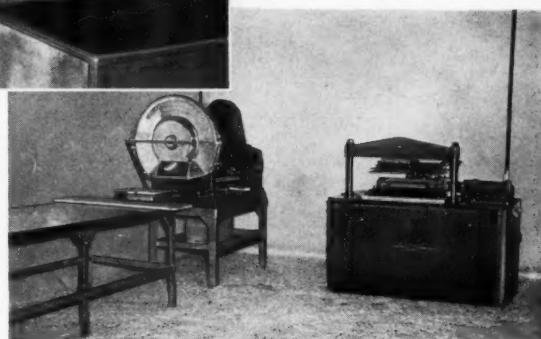
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THE MOST ENTERPRISING meat packers today are those who install the most modern and efficient Equipment in all departments. Economical operations require that the right Equipment be properly arranged and co-ordinated so that the amount of handling will be minimized and where cuts of meat are made, the most valuable must be apportioned the largest possible amount of the carcass.

The Allbright-Nell Co. is continually improving meat handling Equipment, and designing new Machinery for the most up-to-date processes. Our sales engineers are always ready to assist you in the rearrangement of your present equipment and the selection of more modern machines to improve your facilities and products.

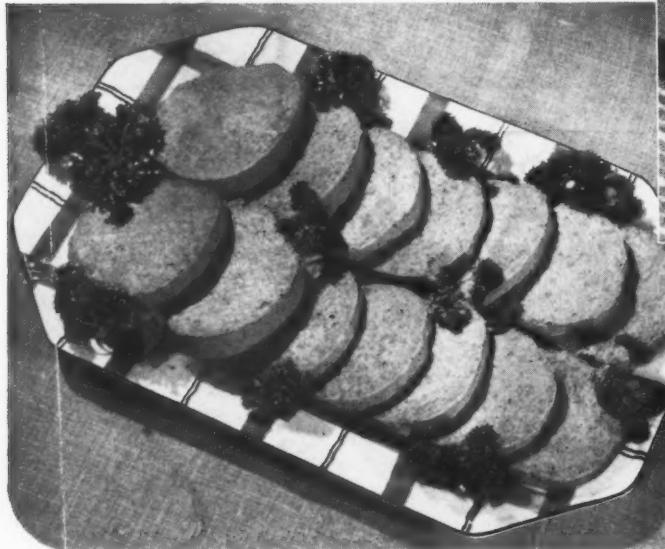


THE ALLBRIGHT-NELL CO.

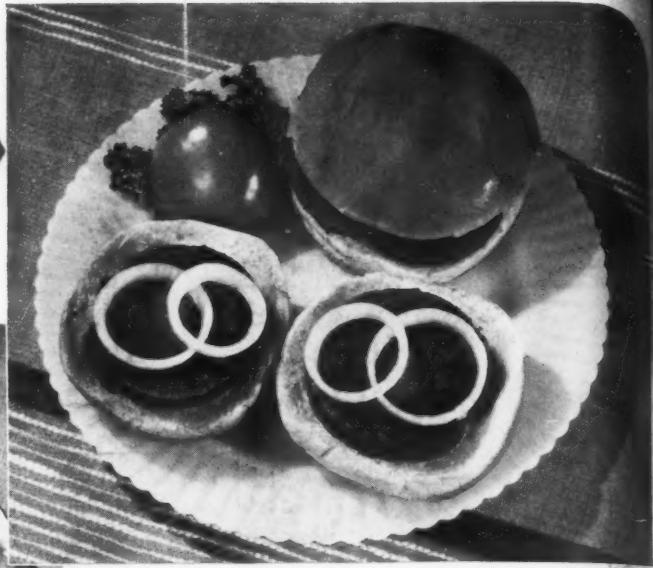
5323 S. WESTERN BLVD., CHICAGO, ILLINOIS

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**SOME EAT IT
HOT—**



**SOME EAT IT
COLD**



(IT'S A WINNER EITHER WAY)

But Is It YOUR Liver Sausage They're Eating?

This year finds more people eating liver sausage than ever before . . . eating it hot (*a new idea to thousands*) . . . eating it cold. Because, never in its illustrious history has liver sausage had the promotion it's getting now.

So be sure you get your share of this long-profit

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But to get that all-important first trial, appearance is tremendously important.

Make sure the quality of your liver sausage is well represented by its well-filled, appetizing appearance.

Use— Swift's Selected Natural Casings

Large, dependable supplies . . . close, expert grading . . . skillful processing, insure your getting casings that are always uniform, fresh, of fine color . . . casings that fairly

shout the fine quality of your liver sausage . . . insure that initial sale. Call your local Swift representative. He'll help you get your share of liver sausage business with

Swift's Selected Natural Casings

"They Are Dependable"

WAY
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